United States
Department of
Agriculture

**Food Safety
and Inspection
Service**

Meat and Poultry Inspection

1992 Report of the Secretary of Agriculture to the U.S. Congress

Preface

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate commerce for use as human food are safe, wholesome, and accurately labeled. FSIS strives to provide this vital consumer protection service at the least possible cost to the American taxpayer.

This report summarizes accomplishments, domestic and export inspection activities, and foreign program review and import reinspection activities during the past year.

Information about domestic and export inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

The first section of this report describes the organizational structure and responsibilities of FSIS.

The second section describes steps FSIS has taken to improve the efficiency and effectiveness of the inspection program and to better protect the public health.

The third section statistically summarizes domestic and export inspection activities for fiscal year 1992 (October 1, 1991, through September 30, 1992).

The fourth section statistically summarizes FSIS review of foreign inspection systems and import reinspection activities for calendar year 1992.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections *301 (c) (4) and 20 (e) of the Federal Meat Inspection Act,* as amended *(21 U. S. C. 661 and 21 U. S. C. 620);* and sections *27 and 5 (c) (4) of the Poultry Products Inspection Act,* as amended *(21 U. S. C. 470 and 21 U. S. C. 454).*

Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

Foreign Countries and Plants Certified to Export Meat and Poultry to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

Issued September 1993

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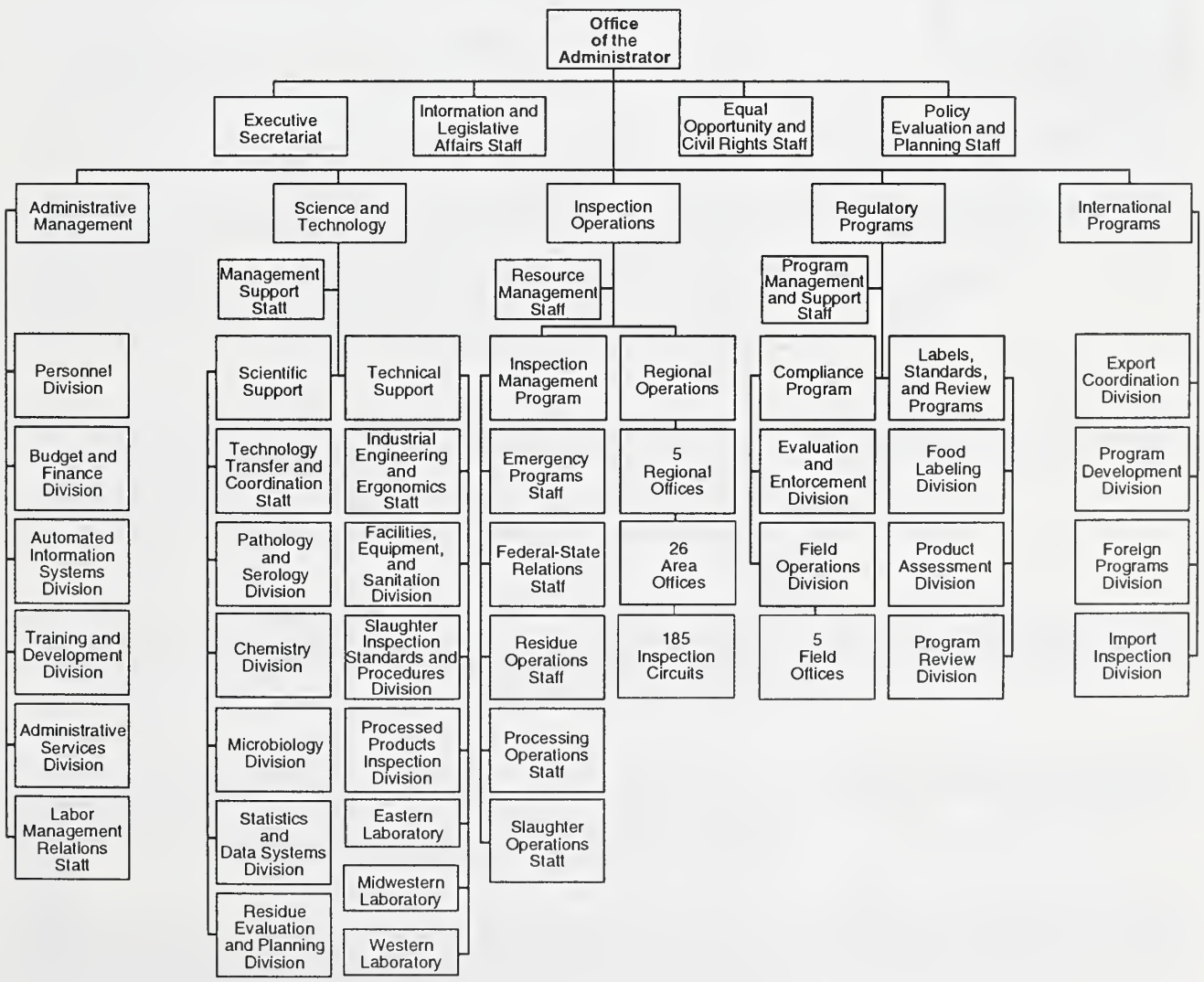
I Organization and Responsibilities of the Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

The organizational structure of FSIS is shown in figure 1-1. Of the agency's five major programs, four are directly involved in inspection and supportive activities: Inspection Operations, Science and Technology, International Programs, and Regulatory Programs. The fifth program, Administrative Management, oversees the functions of budget and finance, personnel administration, administrative services, information resource management, training and development, and labor-management relations. Each program is headed by a Deputy Administrator who reports to the Administrator.

Exhibit 1-1 Organizational Structure



FSIS carries out USDA's responsibilities under the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by ensuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by marketing unwholesome or misbranded products.

FSIS cooperates with other agencies within USDA, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Extension Service, the Economic Research Service, and the National Agricultural Statistics Service. FSIS also maintains relationships with other Federal agencies with food safety responsibilities, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

Inspection Operations

FSIS inspectors work with plant management to help assure safe and wholesome products.

Inspection Operations (IO) oversees the inspection of all meat and poultry plants in the United States that move product across State lines, administers the Federal-State cooperative inspection program, oversees residue monitoring operations in plants, and coordinates FSIS actions for handling emergency contamination problems.

Within IO, there are two major programs--Inspection Management and Regional Operations--as well as the Resource Management Staff.

Inspection Management Program

Emergency Programs Staff

The Emergency Programs Staff coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, this staff seeks voluntary recall by firms whose products are suspected of being adulterated or misbranded. This staff operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards in meat and poultry products.

Federal-State Relations Staff

The Federal-State Relations Staff ensures that State inspection programs enforce requirements at least equal to those of Federal inspection. This staff also gives technical assistance to plants operating under the Talmadge-Aiken Act, which established cooperative agreements permitting State employees to carry out inspection in federally inspected plants.

Residue Operations Staff

The Residue Operations Staff directs the agency's inplant residue monitoring programs and oversees inplant product sampling for residue testing.

Processing Operations Staff

The Processing Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the inspection of processed meat and poultry products.

Slaughter Operations Staff

The Slaughter Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the

Exhibit 1-2 **Inspection Operations Regions and Area Offices**

Each area office is managed by an area supervisor who reports to a regional director. Within each area are several inspection circuits, each managed by a circuit supervisor. Circuit supervisors oversee the inspectors-in-charge of the plants within their circuits.

Note: Area Office in Tallahassee, FL, services Puerto Rico and the U.S. Virgin Islands. Area Office in Salem, OR, services Alaska. Area Office in Long Beach, CA, services Hawaii, Guam, American Samoa, and Northern Mariana Islands.

slaughter of red meat animals and poultry and the inspection of carcasses and parts.

Resource Management Staff

The Resource Management Staff plans and reviews the allocation of IO's financial and human resources. The staff also coordinates the development of automated systems to facilitate both inspection and resource management.

Regional Operations

Inspection activities are carried out by a network of five regional offices, 26 area offices, and 185 inspection circuits. Each region is managed by a regional director who reports to the Assistant Deputy Administrator, Regional Operations. As shown in figure 1-2 (on page 3), there are five or six area offices within each region.

Science and Technology

FSIS pathologist, Dr. Mary T. Sutton, examines tissues for evidence of disease.

The Science and Technology Program provides scientific and technical support to the agency's inspection programs. The primary objectives of the Science and Technology Program are to develop and enhance the scientific basis for the agency's inspection programs, and to refine and modernize meat and poultry inspection systems, standards, and procedures. The services provided by Science and Technology are designed to keep FSIS abreast of technological and scientific developments; ensure that inspection systems and procedures make efficient and effective use of available technology and science; and ensure that meat and poultry products are safe from disease, harmful chemicals, bacteria, and toxins.

In carrying out its responsibilities, Science and Technology cooperates with other Federal agencies such FDA, EPA, and the Centers for Disease Control; and with State and local health authorities. It develops and maintains close ties with national and international scientific communities to keep abreast of scientific and technological advances and to open new avenues for exchanging scientific information.

Within the Science and Technology Program services are divided between two major groups--Scientific Support and Technical Support--as well as the Management Support Staff.

Scientific Support

Technology Transfer and Coordination Staff

The Technology Transfer and Coordination Staff acquires, analyzes, and disseminates, within FSIS, scientific, technical, and industrial information pertinent to FSIS programs and the meat and poultry industry.

The staff evaluates rapid/on-site testing systems for use by FSIS, develops and implements the agency's plan for regulating products of biotechnology, and coordinates inspection program needs with the development of technologies.

Pathology and Serology Division

The Pathology and Serology Division develops the pathology and serology programs that support meat and poultry inspection. It provides laboratory support, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents in meat and poultry products.

Chemistry Division

The Chemistry Division develops and improves practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products This division directs the performance of highly complex chemical analyses in field laboratories, coordinates an accredited laboratory program, and monitors chemistry field service laboratories to ensure the quality and integrity of analytical results. In addition, the division represents FSIS when evaluating analytical procedures submitted to FDA for new animal drug applications.

Microbiology Division

The Microbiology Division plans and maintains a microbiological monitoring and surveillance program, and carries out special investigations into safety and quality of products and processes. This division also develops economical and efficient analytical screening methods for use in laboratories, in plants, and on farms. In addition, it provides expert advice to the Administrator, and other Federal, State, and local agencies.

Statistics and Data Systems Division

The Statistics and Data Systems Division assists in designing statistical studies, and in analyzing and interpreting data developed within the agency, and it provides advice on the validity and application of statistical conclusions. This division also manages programs and develops systems in support of the information resources management activities in Science and Technology.

Residue Evaluation and Planning Division

The Residue Evaluation and Planning Division plans FSIS activities to monitor for illegal residues of drugs and other chemicals in meat and poultry products. This division advises inspection personnel on control procedures to prevent adulterated product from entering the food supply. It develops an annual plan for sampling and testing domestic meat and poultry for residues and coordinates the plan for testing of imported products. It also plans residue avoidance programs involving producers and official establishments. This division compiles, evaluates, and publishes annual data from the National Residue Program.

Technical Support

Industrial Engineering and Ergonomics Staff

The Industrial Engineering and Ergonomics Staff develops work measurement standards and determines staffing needs for inspection procedures. The staff also studies procedures and workplace design and recommends improvements to maintain effectiveness while enhancing human comfort in task performance.

Facilities, Equipment, and Sanitation Division

The Facilities, Equipment, and Sanitation Division develops standards for plant facilities, equipment, and sanitation programs to help ensure sanitary and wholesome products. The division also reviews and approves drawings of and specifications for meat and poultry facilities and equipment before they can be used in federally inspected plants.

Slaughter Inspection Standards and Procedures Division

The Slaughter Inspection Standards and Procedures Division develops standards for plants slaughtering meat animals and poultry. This division also develops, tests, and helps implement procedures to improve antemortem and post-mortem inspection of animals.

Processed Products Inspection Division

The Processed Products Inspection Division develops standards for plants producing products made from meat and poultry. This division also develops, tests, and helps implement procedures to improve the inspection of processed meat and poultry products..

Technical Support Laboratories

The FSIS Technical Support Laboratories provide analytical services, methods development, and scientific support for FSIS activities. The laboratories are located in Athens, GA (Eastern Laboratory); St. Louis, MO (Midwestern Laboratory); and Alameda, CA (Western Laboratory). FSIS augments the analytical capacity of these laboratories by contracting with commercial laboratories.

Management Support

Management Support Staff

The Management Support Staff plans and reviews the allocation of Science and Technology's financial and human resources and manages all administrative management activities for Science and Technology. These include budget, travel, personnel, Equal Employment Opportunity (EEO), procurement, property, and Information Resource Management (IRM). The staff also provides coordination for the development and planning of Codex Alimentarius Committee (Codex) functions, program planning, and the advanced training programs in Science and Technology.

International Programs

FSIS Import Field Office Assistant Supervisor Neal Compton and Inspector Douglas Bowning performing reinspection of canned product received at Baltimore.

International Programs (IP) carries out requirements of the Federal meat and poultry inspection laws to ensure the wholesomeness of imported meat and poultry products. IP reviews foreign inspection systems to ensure that they are equal to the U.S. system, reinspects imported meat and poultry products entering U.S. commerce, represents U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products, and coordinates the inspection and certification of meat and poultry products for export.

IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in domestic and international trade of meat and poultry products.

Foreign Programs Division

The Foreign Programs Division ensures that meat and poultry imports have been produced under inspection systems equivalent to that of the United States. This is accomplished by regularly evaluating the effectiveness of each eligible country's inspection system controls in the following risk areas: disease, residues, contamination, processing, and economic fraud. The frequency of the reviews is determined by past performance on system reviews and product reinspection results.

Import Inspection Division

The Import Inspection Division ensures that imported meat and poultry products are properly certified and meet U.S. standards when presented at the port of entry for reinspection. A computer-assisted system guides the sampling of imported products for reinspection, and the data are used to determine subsequent sampling of products from a particular country and plant. The data also supplement information developed by the Foreign Programs Division to evaluate foreign inspection systems. A product that does not meet U.S. requirements is refused entry into this country. The product may be re-exported, destroyed, or in some cases, converted to animal food.

Program Development Division

The Program Development Division provides technical guidance and analytical support for IP. This division conducts policy studies, coordinates planning functions, designs and tests new procedures, and

develops issuances and regulations to implement current policy. It also manages information resources and data systems operations for IP and oversees the operation, development, and maintenance of the Automated Import Information System and other computer-assisted systems. The division coordinates the review and evaluation of new foreign country applications for eligibility to export product to the United States.

Export Coordination Division

The Export Coordination Division facilitates the export of U.S. meat and poultry products. This division maintains liaison with foreign inspection programs in more than 70 nations. Division officials meet with foreign government officials about foreign country requirements that differ from those of the United States. The division also assists the U.S. meat and poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements. It plans and coordinates reviews of U.S. plants by foreign officials.

Regulatory Programs

Compliance Officers examine meat and poultry products in commerce to ensure that consumers receive safe, wholesome, and accurately labeled products.

Regulatory Programs (RP) directs the agency's compliance activities; reviews and approves labels for federally inspected domestic and imported meat and poultry products; evaluates and sets standards for food ingredients, additives, and compounds used to prepare and package meat and poultry products; and provides agency management officials with an overview of the effectiveness of the food safety and inspection programs by conducting systematic on-site and special reviews.

Compliance Program

Evaluation and Enforcement Division

The Evaluation and Enforcement Division evaluates investigative cases and coordinates application of administrative, civil, or criminal legal actions with the USDA Office of the General Counsel and the Department of Justice. In recent years, the courts have assessed fines as high as $2 million and sentenced the individuals responsible to prison terms for violating the meat and poultry laws.

Field Operations Division

The Field Operations Division investigates violations of the inspection laws, controls violative products through detentions, civil seizures, and voluntary recalls, and provides regulatory control over businesses engaged in transporting, storing, and distributing meat and poultry products after those products leave federally inspected establishments. During FY 1992, the agency conducted more than 57,000 compliance reviews of meat and poultry products in distribution channels.

Labels, Standards, and Review Programs

Food Labeling Division

The Food Labeling Division approves labels for meat and poultry products prior to use. Over 190,000 labels were approved in fiscal year 1992.

Product Assessment Division

The Product Assessment Division provides evaluation and guidance on nutrition, product standards, food additives, packaging, and chemical compounds.

Program Review Division

The Program Review Division provides an overview of inspection effectiveness by conducting systematic and special reviews at inspected facilities.

Administrative Management

The Administrative Management program provides management services for FSIS budget and finance activities, personnel administration, labor-management relations, information resources management, training, procurement, contracting, and property management. The Administrative Management program includes the Automated Information Systems Division, Training and Development Division, Personnel Division, Budget and Finance Division, Adminstrative Services Division, and Labor Management Relations Staff.

Automated Information Systems Division

The Automated Information Systems Division is responsible for the oversight and coordination of automated information resource management (IRM) activities for FSIS. The division plans and forecasts FSIS information system needs, acts as adviser on computer system networks, and ensures that appropriate policies are followed in the development and operation of such systems. The division also manages the FSIS Computing Facility.

Training and Development Division

The Training and Development Division plans and implements technical and supervisory training activities for FSIS, and manages the Donald L. Houston Center for Meat and Poultry Sciences at Texas A&M University, in College Station, TX. The division advises management on training programs and policies needed to support the agency's long-term goals.

Personnel Division

The Personnel Division assists FSIS managers and program leaders in position management and classification, salary and wage administration, recruitment, safety and occupational health matters, employee development, and employee relations. The division also assists in developing organizational structures and conducting reviews of how existing structures are performing.

Budget and Finance Division

In guiding and directing the agency's budget and finance activities, the Budget and Finance Division performs forecasting, planning, and evaluation activities. This division is also responsible for accounting systems and procedures, assistance on travel and other fiscal services, and budget and finance oversight of State inspection programs.

Administrative Services Division

The Administrative Services Division is responsible for FSIS real and personal property management, procurement and contracting, processing of service agreements, and coordination of the formatting, printing, and distribution of directives. The division is also responsible for records management, forms management, printing and mailing functions, and management of postage costs.

Labor Management Relations Staff

The Labor Management Relations Staff serves as liaison between FSIS management, union officials, employee organizations, and third parties under Title VII of the Civil Service Reform Act. The staff handles negotiations, disputes, and grievances, and formulates the overall labor-management policies and program for FSIS.

Units in the Office of the Administrator

Policy Evaluation and Planning Staff

The Policy Evaluation and Planning Staff facilitates the development and documentation of FSIS policies and regulations, and coordinates agency planning. This staff conducts analytical and evaluative studies for the Administrator and for individual program offices. The staff also supports the agency's implementation of Total Quality, coordinates FSIS emergency preparedness functions, and responds to requests under the Freedom of Information and Privacy Act.

Information and Legislative Affairs Staff

The Information and Legislative Affairs Staff communicates with the public, Congress, other Government agencies, the media, and FSIS personnel about FSIS policies, programs, and activities. The staff directs a comprehensive public information and education program on issues such as food safety and labeling. The staff also develops speeches and testimony for agency officials.

The staff operates the toll-free Meat and Poultry Hotline (1-800-535-4555; 202-720-3333 in the Washington, DC, metropolitan area). It also develops and distributes written and audiovisual materials for a variety of audiences and serves as congressional liaison for the agency.

Executive Secretariat

The Executive Secretariat staff carries out certain information and administrative assignments for the agency. The office is responsible for responding to requests under the Freedom of Information Act and Privacy Act; responding to consumer, congressional, and industry correspondence and written requests for information; and carrying out special projects. In addition, Executive Secretariat staff members have oversight responsibility for U.S. participation in the Codex Alimentarius Commission and manage and direct the National Advisory Committee on Microbiological Criteria for Foods and the National Advisory Committee on Meat and Poultry Inspection.

Equal Opportunity and Civil Rights Staff

The Equal Opportunity and Civil Rights Staff provides support for administration of Titles VI and VII of the Civil Rights Act of 1964 and other applicable laws and regulations. The staff plans program initiatives, evaluates employment activities, mediates the resolution of complaints, and conducts training and program reviews.

II Accomplishments

Labeling Reform

Nutrition Labeling

In January 1993 final regulations for mandatory nutrition labeling of most foods were published. The USDA/DHHS plan for nutrition labeling reform represents the greatest change in labeling in 50 years. USDA regulates meat and poultry while FDA regulates all other foods. In 1990, the Nutrition Labeling and Education Act required nutrition labeling of all foods under FDA jurisdiction but not meat and poultry products. This presented some unique challenges. To make all nutrition labels consistent, user-friendly, and informative for consumers, FSIS decided to join FDA and issued an Advance Notice of Proposed Rulemaking in April 1991 to request public comment on the nutrition labeling of meat and poultry. In November 1991, USDA joined FDA in issuing regulatory proposals.

The FSIS and FDA proposals were open to public comment through February 25, 1992, and public hearings were held as USDA worked with FDA in developing the new nutrition label.

FSIS' new nutrition labeling rules for meat and poultry go into effect 18 months after publication in the Federal Register, which means that by July 6, 1994, most processed meat and poultry products must have nutrition labeling that conforms to the new rules. FDA's regulations become effective on May 8, 1994, as required by the Nutrition Labeling and Education Act.

Small Business Exemption

The final rule provides nutrition labeling on the maximum volume of packaged, processed products sold at retail while ensuring that small businesses are not at risk of going out of business or limiting the number of products they produce. Small businesses were thereby given an exemption from mandatory nutrition labeling for the products they produce.

A processed product will be exempt from nutrition labeling if the firm producing it has 500 or fewer employees and produces 100,000 pounds or less of that product in a year.

The exemption process will be phased in over a 3-year period beginning with 250,000 pounds and ending with 100,000 pounds.

Nutrition Label Format

The nutrition label format issue generated extensive discussion within and outside the government. It was critical, as stressed in comments received, that USDA and FDA adopt a uniform format.

The new format, titled "Nutrition Facts," will appear on all foods carrying nutrition labeling, whether they are FDA-regulated or USDA-regulated foods. A major feature of the new format is the use of the term "Daily Value," which is a label reference value that will be the means of placing the nutrition information on the label in the context of total daily diet. All nutrients on the nutrition panel will be declared as a percent of their "Daily Value."

"Daily Value" is actually a combination of two sets of dietary standards. The first, Daily Reference Values (DRV's), are set for total fat, saturated fat, cholesterol, sodium, total carbohydrate, dietary fiber, protein, and potassium.

The second, Reference Daily Intakes (RDI's), replaces the term "U.S. RDA," which was introduced in 1973 as a label reference value for vitamins, minerals, and protein. The values for the new RDI's will remain the same as the old U.S. RDA's for the time being. Under the provisions of the Dietary Supplement Act of 1992, FDA plans to propose new values for RDI's after December 31, 1993.

These two terms—Daily Reference Values and Reference Daily Intakes—will not appear on the label. To make label reading less confusing, the term "Daily Value" will be used to represent these two sets of dietary standards.

While this is the standard format, other formats are available. A simplified label format may be used for meat and poultry products when any of the required nutrients—other than core nutrients—are present in insignificant amounts. The "core" nutrients—calories, total fat, total carbohydrate, protein, and sodium—must be listed with their nutrient values on all labels covered under the mandatory program. However, "non-core" nutrients that are present in insignificant amounts can be listed in a sentence within the nutrition label instead of in a tabular listing.

Other formats are available, including a format for medium-size packages, a modified format with the footnote to one side, a dual declaration format for use when both "raw" and "cooked" data are being presented, and formats for toddler foods.

Compliance

FSIS will conduct a sampling program to monitor labels in the marketplace. The manufacturer will be responsible for ensuring the validity of the nutrient content expressed on the food label. The manufacturer will be expected to maintain records to support the nutritional values on the nutrition panel of food labels and to make this information available for review by FSIS on request.

Prior Label Approval

Right now, labels for meat and poultry must be approved before the labels can be used on products in the marketplace. FSIS currently reviews 170,000 label applications per year. That number is expected to grow with the new nutrition labels.

The agency is now reviewing its policy of approving every label in this way in order to make the current process more efficient, in both time and money costs. FSIS issued an Advance Notice of Proposed Rulemaking (ANPR) on this issue in March 1992, requesting comments on how to improve the label approval process.

The comments received are currently being evaluated. While FSIS formulates its revised policy, it will continue to examine and approve every label before the product can enter the marketplace. This includes all new nutrition labels.

Public Education Activities on Nutrition Labeling

The public must be educated about use of the new label. FSIS and FDA are coordinating the National Exchange for Food Labeling Education (NEFLE). A major thrust of the Exchange is to encourage and build partnerships among groups with similar educational goals—health and nutrition professional organizations, consumer groups, trade associations, and government agencies.

A particular goal of the Exchange is to see that the educational needs of as many Americans as possible are met, including special populations such as older Americans, ethnic minorities, children, persons with special dietary needs, and persons with low reading skills.

Microbiological Control

Through various research efforts, FSIS has made significant progress in identifying ways to reduce microbial contamination on meat and poultry in order to improve public health protection. The agency is committed to incorporating new research ideas and technologies in the inspection program that are effective in reducing bacterial contamination on meat and poultry.

Microbial Monitoring of the Nation's Beef Supply

In October 1992, FSIS launched its first Nationwide Microbiological Baseline Program in 94 steer and heifer slaughter plants which produce 99% of the domestic beef supply. Similar data collection programs will begin in late 1993 for cows and bulls, broiler chickens, and swine.

Development of these sampling programs include a review and comment period in which scientific experts in academia, industry, other government agencies, and consumer groups provide the critical suggestions prior to the actual start of the program. All samples are collected by FSIS inspectors-in-charge and all samples analyzed by FSIS microbiology laboratories. Data collected will be analyzed yearly and will be made available to the public in a published report.

Pre-Evisceration Carcass Sprays

The application of organic acids (e.g., lactic acid, acetic acid) to meat surfaces has been reported in the scientific literature to reduce bacterial contamination. After extensive review of the literature, FSIS issued Directive 6340.1 on November 24, 1992. This directive allows the voluntary use of organic acids that are Generally Recognized As Safe (GRAS) as a spray prior to evisceration in livestock slaughter operations. The process is called Pre-Evisceration Carcass Spray (PECS). Procedures for gaining FSIS approval for the use and control of PECS are included in the directive.

PECS will not be used as a substitute for sanitary dressing procedures. Fecal contamination must be removed by trimming prior to the PECS; it cannot be removed by the PECS. Variables such as time, temperature, pressure, and concentration of sprays will be monitored by FSIS inspection personnel to ensure the proper use of PECS.

Poultry Irradiation

In 1992, FSIS approved the use of irradiation in raw poultry to control foodborne pathogens such as *Salmonella, Campylobacter,* and *Yersinia* in uncooked poultry. This measure makes an additional technology available to improve poultry safety and prevent illness.

Under the final rule published September 1992, irradiated poultry packages must be prominently labeled "Treated with Radiation" or "Treated by Irradiation" and bear the green international irradiation symbol. Irradiation

plants must comply with requirements of other regulatory agencies for safe radiation use and have USDA-approved partial quality control (QC) systems, including controls for measuring absorbed dose.

FSIS has issued grants of inspection to three irradiation facilities and has approved their QC programs. Also, labels have been approved for products to be irradiated at one facility. However, FSIS has not formally received any QC programs from plants intending to supply poultry to an irradiation facility. Until such QC programs are received and approved, no poultry may be irradiated under FSIS inspection.

Authorities worldwide, including the World Health Organization and many others, have endorsed the use of food irradiation to enhance food safety. Extensive research shows that the process safely and effectively controls bacteria that cause foodborne illness.

Trisodium Phosphate

In October 1992, FSIS announced it would allow the use of the common food compound Trisodium Phosphate (TSP) in poultry processing before completing the federal rulemaking process. FSIS gave approval for federally inspected poultry processing plants to go ahead and alter their facilities for the use of TSP.

The FSIS decision was based on data from tests in poultry plants in Arkansas and Puerto Rico showing TSP reduces bacteria that can cause foodborne illness. FSIS participated in the joint field study of TSP with Rhone-Poulenc Inc., the U.S. subsidiary of the French based chemical and pharmaceutical company.

FSIS concluded that data showed use of TSP solution near the end of poultry processing operations could benefit American consumers by adding to the safety of the food supply. The Food and Drug Administration had previously recognized TSP as safe for use in food processing under terms in the Federal Food and Drug and Cosmetic Act and had determined that the compound is not a food additive since little or no residues remain after its use. No new compounds are formed during poultry processing.

In allowing the use of TSP, FSIS is adding the food compound to its existing list of approved substances in a new category called "Antimicrobial Agents." The action was based on authority in the Poultry Products Inspection Act to proceed in specific cases.

FSIS approval of TSP is an example of the agency's ongoing campaign to encourage the development of innovations in science and technology that will improve the microbiological profile of fresh poultry. In addition to traditional applications for changes in poultry processing through rulemaking and publication for comments in the Federal Register, the agency is prepared to act quickly on written requests and to provide public notice if data show that such processes or procedures are generally safe and effective.

FSIS Bacterial Control Project

In September 1992, the FSIS Bacterial Control Project reported a significant decrease in the number of bacteria on chickens when they are sprayed with hot water after scalding and when the scalder water flows counter to the birds (thus, carcasses move into cleaner water as they go through the scalder). The peer-reviewed report was published in the Journal of the American Veterinary Medical Association (JAVMA). In January 1992, JAVMA published two

FSIS reports: one reported data on the levels and types of bacterial contamination at selected points in a poultry plant; the second reported that the addition of chlorine to chill water significantly reduced the number of contaminated birds. FSIS is currently reviewing data from its 2-year survey, which was started in May 1990, to identify ways to reduce contamination in poultry processing. The survey measured the levels of *Salmonella* on whole broiler carcasses after chilling.

In addition, the agency will continue to work with the Agricultural Research Service to identify and carry out research intended to reduce microbes on poultry. FSIS also encourages industry to develop prevention systems to ensure the safety of poultry products. In January 1992, the National Broiler Council (NBC) and the Southeastern Poultry and Egg Association reported a 70-percent *Salmonella* reduction in a 5-plant study with redesigned equipment, an additional wash, and chlorinated water at several points. NBC has encouraged its membership to incorporate the changes in processing. FSIS will continue to emphasize the need for industry to continue such research efforts to reduce contamination in poultry processing.

Listeria

In 1992, FSIS continued its *Listeria* monitoring program for all cooked, ready-to-eat meat and poultry products, with laboratory-confirmed violations subject to recall.

Listeria monocytogenes was first recognized as a foodborne illness in the 1980's. In 1985, the agency intensified its research and regulatory activities to control the spread of Listeria, 4 years before report of a case linking an FSIS-regulated product to listeriosis.

In 1986, FSIS developed a method suitable for isolation of the organism from meat and poultry products. In 1987, testing programs were initiated for the organism in high-risk meat and poultry products, and in 1988 FSIS determined the heat lethality of the *Listeria* organism.

The agency also expanded on *Listeria* prevention and education activities by joining with the Centers for Disease Control and the Food and Drug Administration to launch a nationwide *Listeria* education campaign. FSIS prepared and distributed background information, food handling tips, and other materials to delicatessen operators (as listeriosis has been traced to foods bought at deli counters).

Media and other information multipliers also received the *Listeria* information. Press reports about listeriosis incidence raised the potential for consumer panic. Through its *Listeria* education campaign, FSIS directly reached 50,000 Americans and indirectly reached thousands of other consumers. The actions taken by FSIS have been recognized by investigators at the Centers for Disease Control (CDC) as effective in reducing consumer risk from listeriosis.

Inspection Modernization

Performance Based Inspection System (PBIS)

The Performance Based Inspection System encompasses all processed products inspection activities by identifying compliance standards, regulatory authorities, and inspection tasks in an Inspection System Guide. PBIS schedules inspection tasks through the automated system and assembles and reports inspector findings. PBIS incorporates uniform procedures for classifying deficiencies and deviations and initiating corrective action for noncompliance with inspection requirements. Documentation of the results of inspection tasks is an integral part of the system. The foundation of scheduling activities is based on assigned risk.

FSIS has an established national data base and reporting system implemented in 1988 that is continually being updated. PBIS Management Information System Reports are issued quarterly both to inspection personnel and industry. These reports indicate both acceptable and unacceptable establishment conditions and are used to keep both FSIS and plant management informed.

The PBIS is designed to promote industry responsibility for process control and emphasized preventive as well as corrective action. The system relies heavily on employee participation in the form of inspection feedback.

Progressive Enforcement Action

In 1991 the Progressive Enforcement Action (PEA) Directive was implemented. PEA provides specific guidelines for inspectors and supervisors to utilize documentation of recurring deficiencies in processing and slaughter for escalating enforcement actions when plant management is unwilling or unable to act effectively to prevent recurrences.

This plan includes a series of escalating steps and stages tied to regulatory actions. Ultimately, if a plant exhibits recurring noncompliance with federal regulations, the PEA provides a documented basis for the agency to consider withdrawal of inspection. Failure to comply in this final stage would result in refusal or withdrawal of inspection and/or the imposition of civil or criminal sanctions.

SIS-Cattle

On September 3, 1992, USDA withdrew a 1988 proposal to streamline cattle slaughter inspection procedures. The five plants that participated in the proposed streamlined inspection system (SIS) for cattle began phasing out of their pilot status on October 1, 1992. The National Academy of Sciences and an independent scientific review team had both said that beef products produced in plants operating under streamlined inspection procedures using quality control were of equal safety and quality to those produced under non-streamlined procedures. However, the Department withdrew the proposed rule after Congress in August 1992 eliminated funding for the program beyond April 1993 and because FSIS officials believed the 1988 proposal, as written, had become outdated.

Biotechnology

Since many food animals are now being used in gene transfer experiments, FSIS has revised its policy and procedures to ensure that the meat from these animals is safe. On December 27, 1991, FSIS published a notice concerning the slaughtering of non-transgenic animals [animals involved in biotechnology experiments but were tested and shown not to have incorporated the genetic

material] under the existing experimental animal regulations. Although the animals were involved in biotechnology experiments, tests revealed that no new genetic material had been incorporated in the animals. In January 1992, FSIS authorized the slaughter of 66 head of cattle from Texas that were found to be nontransgenic from the gene transfer experiments.

FSIS is currently working on criteria for slaughtering transgenic animals. The agency is also working in conjunction with APHIS and FDA to develop a memorandum of understanding (MOU) on each agency's regulatory responsibility.

National Correlation Center

The National Correlation Center (NCC) in Ames, Iowa, was established in 1991 to provide correlation of national disposition standards and state of the art information in animal disease and pathology to agency veterinarians. The correlation sessions are designed to enhance the scientific basis for inspection operations and strengthen national uniformity in maintaining FSIS regulatory standards for carcass disposition.

Because the almost 1,200 FSIS veterinarians who work in federally inspected slaughter plants are widely dispersed throughout the country, the NCC's veterinarians travel to plant locations for correlation sessions. During correlation sessions veterinarians discuss animal diseases, including etiology and pathogenesis. They also review how to detect and interpret the significance of gross lesions in relation to making post-mortem dispositions. Proper submission of pathology samples to FSIS laboratories is also reviewed.

The NCC's five Veterinary Medical Officers received advanced training in pathology and animal diseases and began visiting field locations in October 1991. As of December 31, 1992, the NCC's VMO's had met with 560 in-plant FSIS veterinarians at 63 locations. By the end of FY 1994 all 1,200 field veterinarians are expected to have participated in a correlation session.

So far over 96 percent of field veterinarians have evaluated the correlation sessions as "excellent" or "very good." The NCC's highly successful operation complies with a 1985 National Academy of Sciences recommendation that called for greater emphasis of animal pathology in meat and poultry inspection activities.

Residue Prevention

In June 1992, FSIS announced that the agency's National Residue Monitoring Program revealed violations in only 0.26 percent of the 42,056 meat and poultry samples tested for 1991. In 1990, the figure had been 0.30 percent.

Only a few of the residue violations were caused by pesticides; nearly all the violations in 1990 and 1991 were from animal drugs, primarily antimicrobials.

Sulfamethazine Violation Rates Decline Still Further

Sulfonamide (sulfa drugs) violations declined from almost 7.0 percent in 1984 to 0.61 percent in 1991. Sulfa violations also declined in a second FSIS program — the Sulfa-On-Site (SOS) testing underway since early 1988. In 1991 FSIS inspectors, in the 80 largest hog slaughter plants across the country, tested the urine of 106,000 swine carcasses using the SOS test. When SOS indicated a possible violation, the inspectors retained carcasses and sent

samples of muscle tissue (meat) to the laboratory for confirmation. Laboratory testing showed 222 violations in meat, so those carcasses were condemned. (Condemned product cannot be used for food for humans.)

All 222 violations were from sulfamethazine (SMZ), a sulfa drug that has led to a persistent residue problem in swine. Once SMZ is mixed in feed, it lingers in the environment, contaminating "unmedicated" feed and the hogs that consume it. After FDA preliminary studies in late 1987 indicated that SMZ was linked to malignant thyroid tumors in rats and benign tumors in mice, FSIS began its in-plant testing program, and many hog producers decided to stop using SMZ. As a result, the residue violation rate has dropped significantly, and FSIS is looking at ways to modify its SOS effort.

The improvement in the area of drug residues shows the safety of the food supply can be enhanced when a Government regulatory program arms its dedicated inspection force with rapid testing methods and when producers take steps to prevent a problem.

New FAST Test To Check Calves for Drug Residues

In 1992, FSIS completed a study of a new drug residue test it developed, called the "Fast Antimicrobial Screen Test" (FAST). A comparison of FAST with the agency's older screening tests — the Swab Test on Premises (STOP) and the Calf Antibiotic and Sulfa Test (CAST)--showed the new test to be as good as the older ones with several advantages. The new test is faster — it can be read in 6 hours instead of 18 hours (sugar in the medium makes the bacteria grow more quickly). Also, FAST can be read more easily because a dye creates a purple zone that can be seen at a glance when the sample being tested contains a drug residue. Because of the new test's advantages, FSIS is planning to phase in its use, first in calf plants now using the CAST procedure. After that transition is complete, the agency plans to incorporate the newer procedure in all plants using the STOP test.

International Activities

During 1992, FSIS took steps to ensure that safe, wholesome, and accurately labeled U.S. products can compete in international markets. The United States exported 3.7 billion pounds of meat and poultry to more than 50 countries, with a value of $4.2 billion. In 1992, the U.S. imported 2.6 billion pounds of meat and poultry from 33 countries. Eight countries accounted for 95 percent of the imports.

FSIS ensures the wholesomeness of imported meat and poultry products by requiring the country of origin to perform daily inspection of slaughter and processing plants in ways equal to the inspection performed in U.S. domestic plants. The agency reviews foreign inspection systems to ensure that they are equal to the U.S. system.

FSIS also reinspects imported meat and poultry products on a sample basis as they enter the United States. Import reinspection results provide a check on the effectiveness of foreign inspection systems.

U.S.--Canadian Inspection Issues

In July 1992, officials from the U.S. Department of Agriculture and its counterpart, Agriculture Canada, developed an understanding to make their meat and poultry import reinspection procedures more alike. This agreement reflects similarities between the two domestic inspection systems.

Under the new terms both countries agreed to: (1) Reinspect meat and poultry products with equivalent frequency. (Shipments that are refused entry or not presented for reinspection are subjected to an equivalent system of follow-up in each country.) (2) Discontinue the use of U.S. inspection procedures adopted in 1989. Now, every truck from Canada will be stopped and subject to inspection by FSIS either at the border or at the destination. Canadian plants no longer will be notified in advance whether their shipment will be inspected, and reinspection samples will be selected by U.S. import inspectors—rather than by Canadian inspectors. (3) Work toward providing "destination import reinspection," under which products can be reinspected at the border or at additional inspection sites closer to the destination of the products. Canadian products entering the United States are reinspected only at approved import establishments staffed by USDA import inspectors.

In August 1992, the General Accounting Office (GAO) released a favorable report on its review of USDA's inspection procedures for Canadian meat and poultry and noted that by implementing the understanding many of the issues perceived as program weaknesses had been successfully addressed.

Mexican Beef Border Issue

Prior to June 15, 1992, Mexican inspectors reviewed USDA/FSIS documents and verified the content of one box per shipment of frozen product on the U.S. side. The product was then transferred into Mexican trailers and held at the U.S. location until Mexican border inspection officials verified all documents. This process would take 8 hours to complete.

The Mexican government decided that after June 15, 1992, it would conduct an organoleptic import reinspection program on beef at the border.

Mexico's border reinspection procedures instituted on June 15 would have required U.S. meat products to be detained at the border until residue and organoleptic testing was completed. A trailer load of beef could be detained at the border for as long as 72 hours, pending receipt of laboratory results.

An agreement was reached on June 22, 1992, that allowed samples to be examined by Mexican border inspectors. The modification permitted beef products to be held in the United States until the sample passed organoleptic examination. Shipments were not held until residue tests had been completed.

Effective August 15, 1992, Mexican agriculture officials threatened to stop all U.S. meat and poultry exports from entering Mexico until more than 500 U.S. plants had been reviewed and certified by Mexican inspectors. Prior to the deadline, the two countries reached an understanding that allowed U.S. meat plants to continue exporting products to Mexico. Both countries agreed to use the same criteria for reviewing each others' plants.

Approximately 30 U.S. plants were reviewed by Mexican officials to the satisfaction of both countries. Discussions continue regarding plant certifications.

EC Third Country Directive

In late 1990, the European Community virtually banned beef and pork from the United States, claiming U.S. plants did not meet its technical standards under the Third Country Directive. In May 1991, the U.S. and E.C. agreed to an exchange of letters providing for reinspection and relisting of U.S. plants and an examination of equivalence between U.S. and E.C. inspection requirements.

On November 13, 1992, the U.S. and E.C. signed an agreement ending the dispute over the Third Country Directive. The agreement states that the two inspection systems provide basically equivalent safeguards against public health risks based on the findings of a joint U.S.-E.C. veterinary group which met six times between November 1991 and April 1992 and resolved nearly 60 differences between the U.S. and E.C. inspection systems.

The agreement sets interim requirements for determining the eligibility of U.S. cattle and hog slaughtering facilities to supply products to the E.C. Final resolution on the Third Country Directive depended on the E.C. recognizing the equivalence of the U.S. and E.C. inspection systems, rather than the current requirement that the U.S. system be identical to the E.C. system.

2-Inch Cube

Effective in July 1992, FSIS rescinded the rule on size restrictions on meat imports. The rule prohibited the import of individual pieces of fresh meat smaller than 2-inch cubes and permitted the import of only 3-pound or smaller packages of ground beef and 10-pound or smaller packages of meat patties. (In 1992 Canada rescinded similar restrictions, thus allowing U.S. meat exports of any size to enter Canada.) By rescinding the rule, FSIS now allows fresh ground meat and meat patties in any size package to be imported into the United States. Piece-size restrictions originally were enacted because it was believed that inspection procedures during the 1920's lacked the sophistication needed to detect unwholesome or adulterated product if the meat pieces were too small.

With today's comprehensive and sophisticated inspection techniques to ensure the safety of imported meat and poultry products, FSIS maintains that it is unnecessary to require piece-size restrictions. For example, the agency conducts regular reviews of foreign inspection systems to ensure their standards are at least equal to those of the U.S. inspection program. FSIS also uses analytical testing, such as the Species Identification Field Test (SIFT), to test for species substitution. Imported meat and poultry is also tested for microbiological and chemical contamination.

When the agency issued the 1991 proposal to lift the size restrictions, it received only 10 comments. The comments dealt primarily with economic issues, not food safety concerns.

Codex Alimentarius

FSIS has participated for many years in the activities of the Codex Alimentarius Commission (CAC), an international organization that develops food standards to protect consumers and promote fair trade. The Commission was formed in 1962 under the sponsorship of the Food and Agriculture Organization (FAO) of the United Nations and the World Health Organization (WHO). It now has 144 member nations and carries out its work through various Codex committees.

The United States serves as the host country for the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF), the Committee on Food Hygiene, the Committee on Cereals, Pulses, and Legumes, and the Committee on Processed Fruits and Vegetables. FSIS is an active participant in all of the Codex committees which cover items related to the agency's mission.

The Codex Committee on Meat Hygiene met in Rome in October 1991 and March 1993. The Committee reviewed three codes: hygienic practice for fresh meat; ante-mortem and post-mortem inspection and judgement; and hygienic practice for game. The Committee agreed to include, among other things, provisions for applying risk analysis and HACCP to inspection procedures.

In July 1991, CAC decided not to adopt the recommendations of the CCRVDF and its independent scientific expert committee for standards on the growth promoting hormones—Estradiol, Progesterone, Testosterone, and Zeranol. The United States and other countries opposed this action because it ignored expert scientific evidence on the safety of the hormones. No action has been taken by the CAC on recommendations relating to growth-promoting hormones; therefore, the limits have not received final Codex ratification, nor have they been rejected.

In October 1992, the CCRVDF discussed appropriate and adequate analytical methodology for residues of a number of animal drugs in edible animal products, set priorities for safety reviews of compounds scheduled for consideration in 1994, and advanced maximum residue limits for several compounds through the Codex step process. The World Consultation of the Animal Health Industry informed the Committee that it would be recommending that its members delay submitting data for the 1994 meeting of the Joint FAO/ WHO Expert Committee on Food Additives until it became clear whether or not the CAC would take any action on hormones at its meeting in 1993.

FSIS also serves on the Codex Committee on Food Labeling (CCFL) which met in Ottawa in April 1993. The CCFL agreed to respond to a request from the Commission to provide guidance on how to make known to consumers that a food is derived from "modern" biotechnologies. The CCFL also endorsed labeling provisions of various Codex standards for other committees, and discussed proposed draft guidelines for the production, processing, labeling, and marketing of organically/biologically produced foods.

FSIS also serves in a key role in the newly established Codex Committee on Food Import and Export Inspection and Certification, hosted by Australia. During the first session (September 21-25, 1992), the committee agreed that its principal responsibility should be to develop procedures and guidelines for food inspection and certification systems with a view to harmonizing methods and procedures that protect the health of consumers, ensuring fair trade practices and facilitating international trade. The Committee further agreed to an ambitious list of priorities that will be addressed at its next meeting, scheduled to be held in Canberra, Australia, November 29 through December 3, 1993.

On July 8, 1992, FSIS, the Food and Drug Administration, and the Environmental Protection Agency sponsored a public forum to solicit comments about U.S. participation in the Codex Alimentarius Commission.

Strategic planning activities are underway to clarify the mission of the United States in Codex and to identify critical issues the United States should focus on. USDA, FDA, and EPA are participating in this effort.

Public Information and Consumer Education

The public has a right to a food supply that is safe, wholesome, and accurately labeled; a right to know how FSIS accomplishes that mission; and a right to participate in decisionmaking. During FY 1992, FSIS expanded its efforts to inform and involve the public. Through its health education program, FSIS continued to pursue its objective of affecting consumer behavior in ways that reduce the incidence of foodborne illness.

Education on Safe Food Handling

Most foodborne illness can be prevented by proper food handling. Therefore, FSIS since 1971 has educated the public about safe food handling. During FY 1992, FSIS designed new educational programs targeting new audiences, including teenagers and audiences that face special risks for foodborne illness.

During FY 1992, technical information specialists on USDA's Meat and Poultry Hotline responded to almost 100,000 calls. The scope of the Hotline has expanded to include nutrition information as it relates to meat and poultry products. The Hotline staff also conducted interviews with over 600 media representatives to provide food safety information for print and broadcast media, and were instrumental in the development of food safety publications and video news releases.

Consumers nationwide were reached with food safety information from newspaper and magazine articles generated by *Food News for Consumers* (the agency's consumer newsletter), other FSIS feature articles, and interviews with the Hotline staff.

The agency distributed over 550,000 copies of publications on safe food handling to consumers, teachers, health professionals, food service institutions, and the food industry.

Public Information

FSIS employees, industry, consumer groups, and others have the right to know about agency regulations and policies pertaining to food safety, and to participate in shaping those programs and policies. During 1992, FSIS increased its efforts to communicate about its policies, programs, and regulations with interested audiences. The agency held press briefings to bring the media up-to-date on its policies, including nutrition labeling and residue monitoring data. Press releases, speeches, and backgrounders on specific program issues have long been released to the public.

During the last year, FSIS published three issues of its scientific magazine, the *FSIS Food Safety Review*. Its major purpose is to inform food science and public health officials about current science-based initiatives to protect the public health.

Correspondence

During FY 1992, FSIS prepared over 3,000 letters in response to correspondence relating to its policies and programs. The correspondence covered a broad array of topics including inspection procedures, labeling of meat and poultry products, residue testing, consumer inquiries, and the safety of imported food products.

Employee Communication

FSIS is continually working to improve employee communication and involvement. In 1992, FSIS held several audio conferences via telephone with employees nationwide about cattle inspection, trisodium phosphate, and the Management Evaluation Report which contained recommendations for improving the agency's structure, management, and management processes. Audio conferences are a direct—and economical—way to communicate with many field employees at once. Conference participants included FSIS employees with diverse professional backgrounds such as compliance officers, training specialists, regional and laboratory personnel, and others.

Employee Newsletter. The *FSIS Communicator*, a bimonthly employee newsletter, is mailed to each employee's home. The newsletter comprehensively reports important information about the agency and its policies, programs, and actions.

Enforcement

FSIS conducts many routine activities to enforce the meat and poultry inspection laws, including pre-approval of facilities and equipment, inspection of slaughtering and processing, and pre-market label approval. These routine activities can trigger a range of enforcement actions including product retention and a temporary halt in production until problems are corrected, intensified inspection, product recalls, and other actions. In the vast majority of instances, these actions are effective in protecting the public, stimulating industry correction of unintentional violations, and deterring deliberate violations.

When routine enforcement activities are not sufficient, FSIS can pursue other administrative or legal actions. These actions may include product seizures (if a request for voluntary recall is denied), letters of warning for minor violations, injunctions, referral for criminal prosecution, and withdrawal of inspection. The laws and regulations specify procedures that must be followed to ensure due process.

Criminal Prosecutions

In January 1992, a Pennsylvania firm and the firm's secretary/operator were fined $875,500 for violating Federal meat inspection laws. Earlier, the firm's secretary/operator pled guilty for himself and on behalf of his firm to two felony charges: (1) sale and distribution of product labeled as beef that contained chicken and pork, and (2) mail fraud.

In March 1992, the owner of a California firm was fined $30,000, sentenced to 30 days in jail and ordered to perform 2,500 hours of community service. The firm's owner pled guilty to two felony counts for causing meat products

to become misbranded and selling and transporting the misbranded products. The firm mislabeled beef cuts and sold these as "U. S. Choice" or "U. S. Prime" although they did not meet appropriate quality standards for these grades. In March 1992, a U. S. District Court imposed a record $2 million fine on a New Jersey firm and its former officials for offering bribes to USDA inspectors, adulterating ham products with excessive water and falsifying records. The firm's former president was sentenced to serve 6 months in jail. Two other former officials also were sentenced to serve 6 months at a community treatment center. In addition, at the time of sentencing, the Secretary of Agriculture requested the three company officials be temporarily prohibited from exercising operational control of or being physically present at any establishment requiring inspection. Subsequently, in June and August 1991, the USDA issued Default Decision and Orders permanently divesting the company officials. Four USDA inspectors were convicted for accepting bribes. The Justice Department's case against the firm resulted from a joint cooperative effort by compliance officers and special agents from the USDA's Office of Inspector General.

Recalls

To ensure consumer protection throughout the food production and distribution system, FSIS monitors meat and poultry products once they leave a federally inspected plant. When meat or poultry products already in consumer channels are found to be potentially hazardous to consumers, FSIS asks the firm to recall the products and ensures appropriate public notification. If a firm does not comply, FSIS may detain the product and seize it through court order. FSIS investigates to be certain the recall is effective and makes sure the firm takes corrective action to distribute only safe and wholesome products. In 1992, FSIS monitored 35 recalls. Two of the largest were:

—The Campbell Soup Company, a Camden, N.J., food processing firm, voluntarily recalled about 332,000 frozen dinners and about 423,000 cans of soup because some of the products were made with rice (from an outside supplier) containing bits of glass. The products were distributed to 33 states.

—All American Gourmet Company, of Orange, Calif., voluntarily recalled about 2 million units of 3 of its "Quick Stirs" stir-fry frozen meals, which may have contained small pieces of plastic that had the potential to cause serious injury. The "Quick Stir" frozen entrees were distributed to 17 Western states.

Seven of the recalls involved products contaminated with *Listeria.* These products included beef and pork frankfurters, roast beef, smoked ham, kielbasa, skinless wieners, and other products. FSIS has been monitoring all ready-to-eat meat and poultry products for *Listeria* since 1988.

Human Resources

Total Quality Management (TQM)

FSIS has made a firm commitment to Total Quality Management (TQM) and is determined to achieve quality, reward excellence, and continuously improve processes to better carry out its mission and serve its customers. The agency recognizes that industry, consumers, and FSIS frontline employees have contributions to make in identifying needed changes, deciding what monitoring and inspection tools will improve public health protection, and successfully implementing changes.

In 1992, various FSIS program staffs used a TQM approach to involve employees in project planning and implementation. The Administrator's office involved FSIS employees as well as industry and consumer groups in developing a strategic plan to guide the agency into the coming decade. The agency received more than 500 comments on its current food safety mission statement and objectives. Sixty-five percent—326 comments—were from FSIS employees.

In International Programs, employees used the TQM approach to develop a safety manual, which is now being used by import inspection personnel nationwide. The manual contains practical information for employees to improve workplace safety.

Inspection Operations developed TQM posters to place in inspection personnel workstations. The posters serve as a reminder to the 6,000 employees that their involvement is important in making quality program decisions.

Other staffs also incorporated TQM principles in their everyday activities. FSIS recognizes that TQM is critical for all major inspection initiatives to effectively enhance the meat and poultry program.

Workplace Safety

FSIS is redoubling its efforts on workplace safety for FSIS employees to help prevent tragedies such as the September 1991 fire at a poultry plant in Hamlet, N.C., where 25 plant workers died and 56 others were injured. The first action taken by FSIS was to require inspection personnel in plants to confirm that acceptable Occupant Emergency Plans were completed and properly posted. Each year, the Occupant Emergency Plans will be verified by inspection employees during National Fire Prevention Week. FSIS plans to issue a notice annually to serve as a reminder. In February 1992, FSIS made available a bright pink "FSIS Emergency Plan" banner for posting over the plans.

In June 1992, FSIS began a pilot study on the feasibility of installing smoke detectors in facilities with a FSIS domestic or import inspection office. The initial results of the study appear positive, and FSIS is consulting with employee organizations about the survey's findings. An FSIS Notice is being developed proposing guidelines for securing exit doors inside inspection buildings. FSIS has also increased safety training for FSIS employees, reemphasized occupational health and safety committees, and added periodic safety checks as inspection tasks. FSIS is working with the U.S. Occupational Safety and Health Administration (OSHA) to develop procedures to strengthen FSIS employee safety training and to report safety violations to OSHA.

FSIS is not concentrating solely on fire safety, but rather on the total safety of the workplace. An example of other safety measures that FSIS has taken is the new policy to reimburse all processing inspectors for slip-resistant footwear. This policy was begun to ensure consistency in protection against slips and falls in all inspection environments. The FSIS Administrator has sent letters to the inspection personnel that discuss safety and health accomplishments along with future plans.

An FSIS Safety and Health (Wellness) Training Program is being developed for delivery to all inspection personnel. FSIS is currently testing the prototype, which provides information and education on managing physical and mental stress in the field inspection environment. The New York Import Field Office developed a safety manual that is available to all import inspectors. To encourage employees to "think safety," regional safety committees sponsor annual work safety poster contests.

III Domestic and Export Inspection

Only federally inspected meat and poultry plants may sell their products in interstate or foreign commerce. In 1992, FSIS inspected over 126.9 million head of livestock and over 6.8 billion birds.

More than 7,800 Inspection Operations employees, including more than 1,100 veterinarians, carry out the inspection laws in some 6,700 meat, poultry and other slaughtering and/or processing plants. Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Products are inspected during processing, handling, and packing.

Control and condemnation of misbranded or adulterated products are the most important ways FSIS encourages compliance with inspection laws and regulations. However, the agency can take other actions if necessary to prevent adulterated or misbranded products from reaching consumers. These actions include temporarily halting inspection (and thus production) until serious problems are corrected, stopping product distribution, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If States choose to end their inspection programs or cannot maintain this standard, FSIS must assume responsibility for inspection.

Figure 3-1 (on page 28) shows the number of federally inspected plants and the number of full-time permanent Inspection Operations field personnel by location. Employment figures represent Inspection Operations field employees in the regions, areas, and circuits only; headquarters employees are not included. Plant figures include USDA-staffed plants and Talmadge-Aiken plants, which are federally inspected but staffed by State employees.

In addition, about 75 International Programs employees inspect meat and poultry imports at points of entry into the United States. Figure 3-1 does not include these employees or the import establishments covered by International Programs.

Exhibit 3-1

Number of Federally Inspected Plants and FSIS Inspection Employees by Location

September 30, 1992

6,704 Plants
7,908 Employees

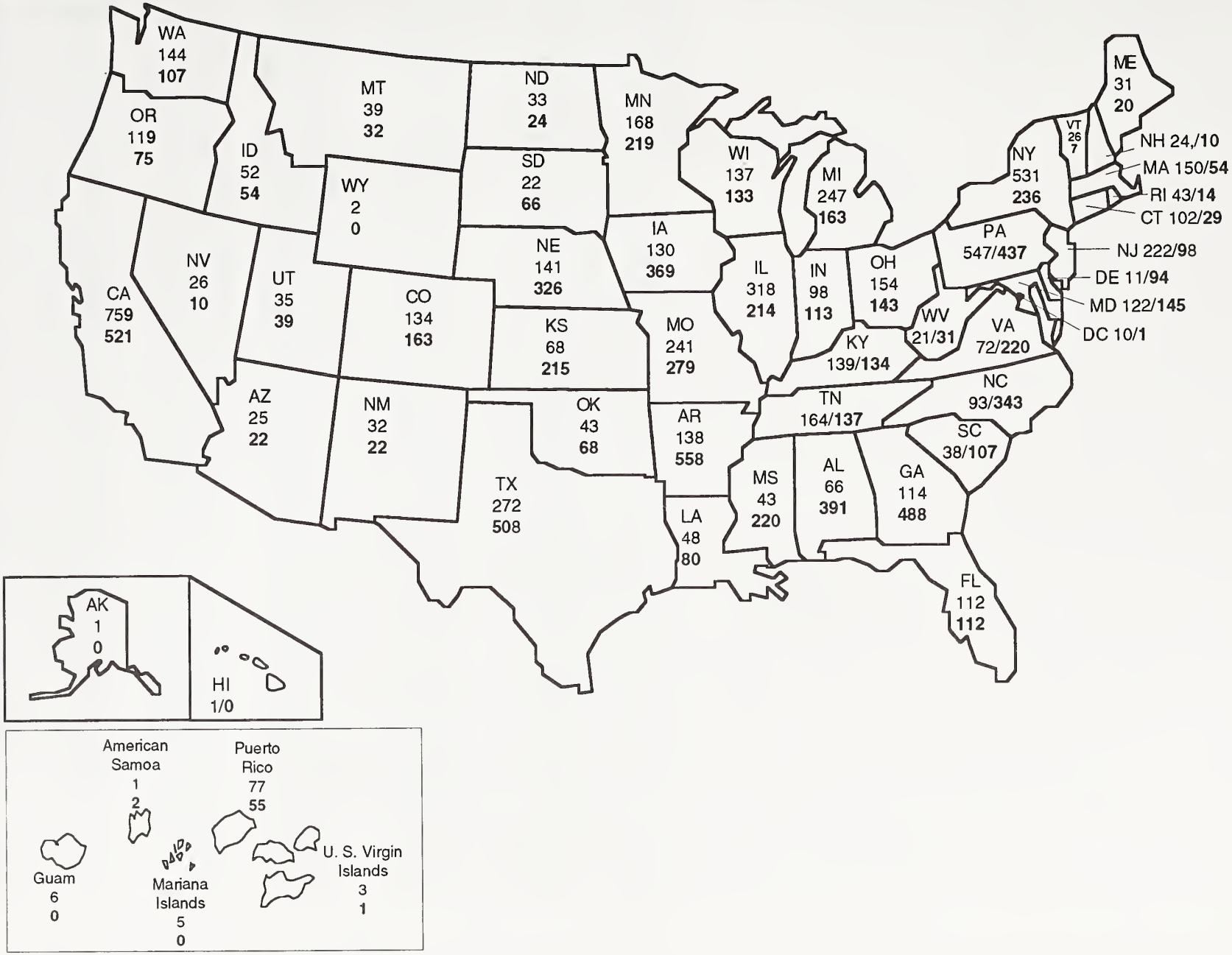


Table 3-2

Table 3-2 lists the number of federally inspected meat, poultry, and combination meat and poultry and other plants that operated under Federal inspection in each State or U. S. territory as of September 30, 1992. In addition, imported meat and poultry products are examined at 150 official import establishments.

Number of Federally Inspected Meat, Poultry, and Combination Meat and Poultry, and Other Plants by Location

State or Territory	Meat Plants	Poultry Plants	Meat / Poultry Plants	Sub Total	Other Plants	Grand Total	Employees by Location
Alabama	11	32	17	60	6	66	391
Alaska	1	0	0	1	0	1	0
American Samoa	1	0	0	1	0	1	2
Arizona	8	0	14	22	3	25	22
Arkansas	33	32	59	124	14	138	558
California	224	37	450	711	48	759	521
Colorado	68	2	52	122	12	134	163
Connecticut	39	1	59	99	3	102	29
Delaware	1	7	1	9	2	11	94
District of Columbia	4	1	5	10	0	10	1
Florida	27	5	71	103	9	112	112
Georgia	19	43	44	106	8	114	488
Guam	4	0	2	6	0	6	0
Hawaii	0	0	1	1	0	1	0
Idaho	18	0	33	51	1	52	54
Illinois	129	11	153	293	25	318	214
Indiana	36	13	42	91	7	98	113
Iowa	41	5	54	100	30	130	369
Kansas	22	1	30	53	15	68	215
Kentucky	74	7	55	136	3	139	136
Louisiana	12	5	25	42	6	48	80
Maine	8	0	23	31	0	31	20
Mariana Islands	2	0	3	5	0	5	0
Maryland	55	16	45	116	6	122	145
Massachusetts	53	11	85	149	1	150	54
Michigan	113	3	125	241	6	247	163
Minnesota	34	11	107	152	16	168	219
Mississippi	4	26	10	40	3	43	220
Missouri	91	21	116	228	13	241	279
Montana	13	0	26	39	0	39	32
Nebraska	71	5	47	123	18	141	326
Nevada	4	2	18	24	2	26	10
New Hampshire	6	2	16	24	0	24	10
New Jersey	76	11	131	218	4	222	98
New Mexico	10	0	20	30	2	32	22
New York	176	24	316	516	15	531	236
North Carolina	31	25	30	86	7	93	343
North Dakota	15	1	16	32	1	33	24
Ohio	52	13	79	144	10	154	143
Oklahoma	7	4	29	40	3	43	68
Oregon	41	5	57	103	16	119	75
Pennsylvania	235	33	270	538	9	547	437
Puerto Rico	48	4	25	77	0	77	55
Rhode Island	20	4	19	43	0	43	14
South Carolina	12	10	15	37	1	38	107
South Dakota	8	3	6	17	5	22	66
Tennessee	74	8	68	150	14	164	134
Texas	74	12	147	233	39	272	508
Utah	11	1	21	33	2	35	39
Vermont	10	1	13	24	2	26	7
Virginia	17	13	35	65	7	72	220
Virgin Islands	2	0	1	3	0	3	1
Washington	43	5	83	131	13	144	107
West Virginia	6	3	11	20	1	21	31
Wisconsin	36	7	81	124	13	137	133
Wyoming	2	0	0	2	0	2	0
Subtotal	**2,232**	**486**	**3,261**	**5,979**	**421**	**6,400**	**7,908**
Talmadge/Aiken	146	11	144	301	3	304	
Total	**2,378**	**497**	**3,405**	**6,280**	**424**	**6,704**	**7,908**

Table 3-3

Table 3-3 presents the number of meat and poultry, and other slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1992. Only federally inspected plants may sell their products in interstate or foreign commerce.

Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1992

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Slaughtering	225	152	1	378	5	383
Processing	1,461	205	2,891	4,557	413	4,970
Slaughtering & Processing	546	129	369	1,044	3	1,047
Subtotal	**2,232**	**486**	**3,261**	**5,979**	**421**	**6,400**
Talmadge-Aiken	146	11	144	301	3	304
Total	**2,378**	**497**	**3,405**	**6,280**	**424**	**6,704**

Table 3-4

Table 3-4 lists the number of meat and poultry, and other plants inspected under Talmadge-Aiken agreements as of September 30, 1992. Talmadge-Aiken cooperative agreements permit State employees to carry out inspection in federally inspected plants.

Talmadge-Aiken Plants

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Alabama	8	1	13	22	0	22
Alaska	3	0	0	3	0	3
Delaware	4	0	3	7	0	7
Florida	3	0	3	6	0	6
Georgia	19	0	25	44	0	44
Hawaii	8	0	6	14	1	15
Illinois	15	2	13	30	0	30
Indiana	1	0	4	5	0	5
Louisiana	0	0	5	5	0	5
Mississippi	7	0	9	16	0	16
North Carolina	43	3	11	57	0	57
Oklahoma	2	0	11	13	0	13
South Carolina	0	0	1	1	0	1
Texas	8	1	20	29	0	29
Utah	5	1	4	10	0	10
Virginia	20	1	16	37	1	38
Wyoming	0	2	0	2	1	3
Total	**146**	**11**	**144**	**301**	**3**	**304**

Table 3-5

Table 3-5 and figure 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1982 through 1992. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1982	1987	1991	1992
Cattle	33,260,932	34,811,000	29,619,712	30,759,499
Calves	2,647,362	2,779,200	1,463,005	1,352,864
Swine	80,593,850	76,387,900	81,297,724	89,210,132
Goats	79,291	159,000	190,955	224,704
Sheep & Lambs	5,971,542	5,095,600	4,448,621	5,129,339
Equines	192,207	246,000	236,467	243,585
Other			2,180	3,688
Total	**122,745,184**	**119,478,700**	**117,258,664**	**126,923,811**

Exhibit 3-5

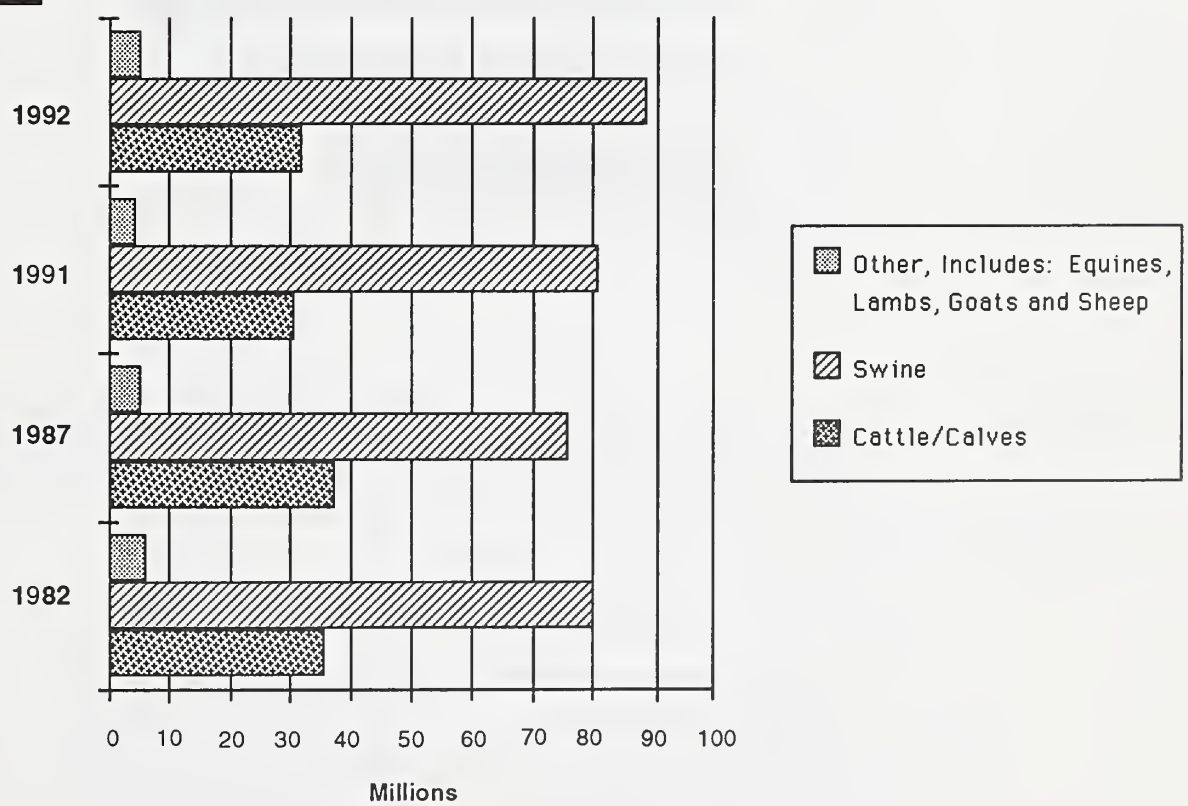


Table 3-6

Table 3-6 and figure 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1982 through 1992. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1982	1987	1991	1992
Young Chickens	4,079,196,000	4,927,454,000	6,145,776,555	6,368,648,885
Mature Chickens	196,111,000	193,055,000	171,016,415	180,839,923
Fryer-roaster Turkeys	6,309,000	5,164,000	2,607,173	1,403,436
Young Turkeys	153,602,000	216,489,000	273,540,739	275,801,223
Mature Turkeys	1,245,000	1,482,000	2,261,426	2,394,944
Ducks	19,404,000	23,093,000	21,065,519	18,027,590
Other	984,000	1,555,000	5,484,840	5,036,099
Total	**4,456,851,000**	**5,368,292,000**	**6,621,752,667**	**6,852,152,100**

Exhibit 3-6

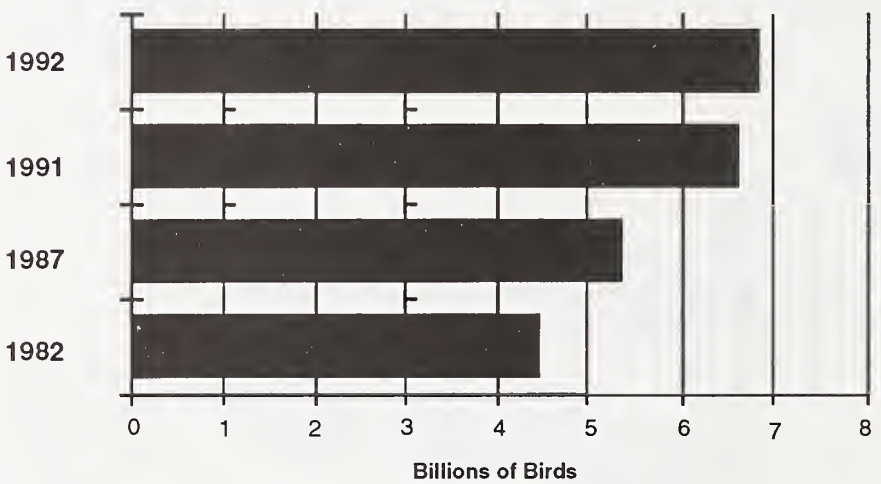


Table 3-7

Table 3-7 summarizes the number of meat and poultry product labels reviewed and either approved or not approved by the Food Labeling Division of Regulatory Programs and Inspectors-in-Charge (IIC) during fiscal year 1992. Products may not be marketed until labels are approved.

Labels Reviewed

Activity	Number
Final labels approved	82,168
Sketch labels approved	58,330
Labels not approved	18,529
Labels approved by IIC	33,303
Total Labels Processed	**192,330**

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during fiscal year 1992. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Livestock and Poultry Carcasses Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of those Inspected
Cattle	30,759,499	150,417	0.49
Calves	1,352,864	23,258	1.72
Swine	89,210,132	205,236	0.23
Goats	224,704	1,373	0.61
Sheep	5,129,339	19,922	0.39
Equine	243,585	954	0.39
Other	3,688	11	0.30
Total Livestock	**126,923,811**	**401,171**	**0.32**
Young Chickens	6,368,648,885	61,548,308	0.97
Mature Chickens	180,839,923	7,981,840	4.41
Fryer-roaster Turkeys	1,403,436	6,991	0.50
Young Turkeys	275,801,223	2,214,421	0.80
Mature Turkeys	2,394,944	84,188	3.52
Ducks	18,027,590	278,638	1.55
Other	5,036,099	39,951	0.79
Total Poultry	**6,852,152,100**	**72,154,337**	**1.05**

Table 3-9

Table 3-9 summarizes enforcement actions taken in fiscal year 1992. Some of these actions were based on compliance reviews of meat and poultry handlers. Approximately 57,077 reviews were conducted in fiscal year 1992. Approximately 11,893 firms are periodically reviewed.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	881	85,602,191
Monitoring of product recalls	38	5,124,611
Court seizures initiated	0	0
Cases received by Compliance (violation reports)	1,490	
Violation reports referred to Inspector General for further investigation	12	
Cases requiring consultation with General Counsel	37	
Letters of warning issued	1,868	
Convictions	51	
Administrative actions to withdraw inspection filed	13	

Table 3-10

Table 3-10 summarizes the number of samples analyzed by Science and Technology during fiscal year 1992. Over 2.1 million analyses were performed on these samples.

Laboratory Samples Analyzed

Category of Samples	Total
Food chemistry	49,185
Food microbiology and species	34,554
Chemical residues	*157,422
Antibiotic residues	**221,175
Pathology	10,612
Serology	466
Total	**473,414**

*Includes 106,133 SOS (Sulfa-On-Site) tests.
**Includes 117,858 STOP (Swab Test on Premises) and 79,666 CAST (Calf Antibiotic Sulfa Test) analyses.

Table 3-11

Table 3-11 summarizes the number of chemical safety evaluations of nonfood compounds and food contact materials and reviews of proprietary food processing additive and flavoring mixtures conducted by the Product Assessment Division of Regulatory Programs during fiscal year 1992.

Compounds and Proprietary Mixtures Reviewed

Activity	Number
Nonfood compounds	10,640
Contact materials	658
Proprietary mixtures	5,107
Total	**16,405**

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment and Sanitation Division of Science and Technology during fiscal year 1992.

Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	2,931
Drawings of equipment	3,254

Table 3-13

Table 3-13 shows the number of persons trained by the Training and Development Division of Administrative Management during fiscal years 1991 and 1992.

Inspection Training

	1991	1992
Total Persons Trained	**1,427**	**1,388**
Federal employees	1,307	1,158
Veterinarians	431	372
Food Tech	73	16
Food Inspectors	728	705
Others	75	65
State employees	21	69
Industry officials	27	49
Foreign officials	72	112

Table 3-14

Table 3-14 lists the dates the Department assumed inspection of meat and poultry products for intrastate sale in designated States. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	----	01/02/71
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	----	01/02/71
Tennessee	10/01/75	10/01/75
Utah	----	01/02/71
Washington	06/01/73	06/01/73
West Virginia	----	01/02/71

---- Indicates USDA has not assumed meat inspection in the State shown.

Table 3-15

Table 3-15 summarizes the number of States at the end of fiscal year 1992 with intrastate inspection programs for meat (27) and poultry (21); the number of State full-time equivalent staff years during fiscal year 1991; and Federal funding assistance expended by States during fiscal year 1992. "M & P" indicates that the State conducted meat and poultry inspection programs. "M" after the name of the State indicates that the State conducted a meat inspection program, with its poultry program under Federal jurisdiction. In order to continue operating intrastate inspection programs, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Program

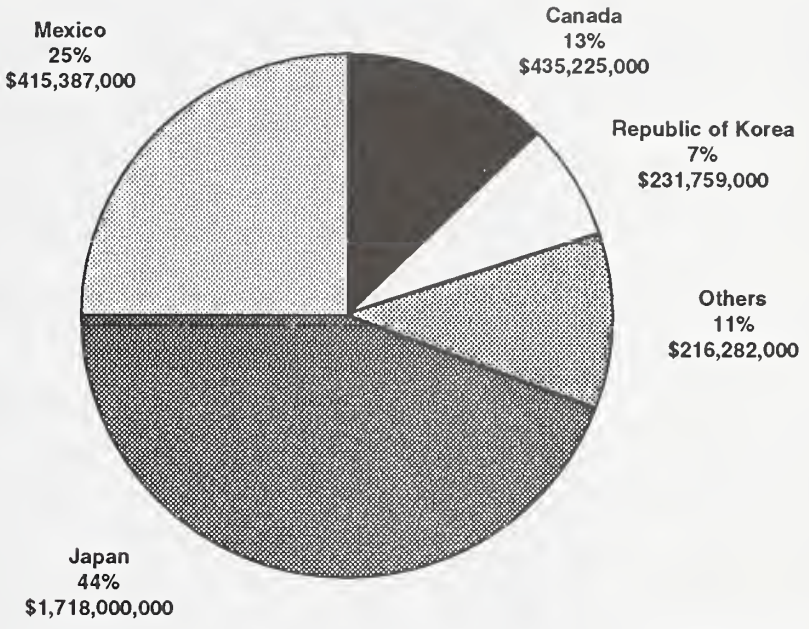
State		Regular Plants				Custom Exempt Plants				Full Time Equivalent Staff Years	FY 1992 Federal Assistance*
		Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama	M&P	28	8	53	89	30	0	0	30	44.4	1,221,694
Alaska	M&P	8	1	4	13	0	0	1	1	11.0	344,541
Arizona	M&P	57	1	0	58	33	0	0	33	24.3	471,135
Delaware	M&P	2	0	3	5	3	1	1	5	11.3	301,145
Florida	M&P	150	3	26	179	48	0	0	48	106.0	1,930,209
Georgia	M (1)	101	0	0	101	27	0	0	27	103.7	2,307,186
Hawaii	M&P	29	4	23	56	0	0	0	0	47.5	1,396,204
Illinois	M&P	237	31	95	363	18	3	0	21	152.2	3,824,342
Indiana	M&P	56	7	65	128	30	6	1	37	92.0	1,668,937
Iowa	M&P	143	8	0	151	107	13	6	126	38.0	991,514
Kansas	M&P	149	7	5	161	13	1	2	16	58.5	1,182,834
Louisiana	M&P	101	6	1	108	55	0	0	55	75.0	1,579,129
Mississippi	M&P	52	3	0	55	19	2	0	21	63.0	946,791
Montana	M&P	17	7	5	29	131	33	0	164	32.0	311,748
New Mexico	M&P	28	0	6	34	17	0	0	17	15.0	373,876
North Carolina	M&P	169	13	0	182	48	0	0	48	129.0	2,580,050
Ohio	M&P	146	25	109	280	76	24	0	100	138.0	4,223,563
Oklahoma	M&P	78	4	3	85	54	15	0	69	69.0	1,569,827
South Carolina	M&P	103	9	48	160	0	0	0	0	54.0	1,013,486
South Dakota	M (1)	58	0	0	58	54	0	0	54	26.0	366,740
Texas	M&P	339	13	4	356	138	2	0	140	217.0	4,310,836
Utah	M (1)	36	0	3	39	52	2	0	54	32.9	600,005
Vermont	M&P	13	3	0	16	8	2	0	10	13.3	257,506
Virginia	M&P	14	2	6	22	96	0	1	97	48.8	1,259,172
West Virginia	M (1)	31	0	0	31	50	0	0	50	24.0	474,404
Wisconsin	M&P	149	9	96	254	84	4	14	102	96.0	2,281,500
Wyoming	M&P	29	0	0	29	39	0	0	39	13.5	192,234
Total		**2,323**	**164**	**555**	**3,042**	**1,230**	**108**	**26**	**1,364**	**1,735.4**	**37,980,608**
California	(2)	----	----	----	----	----	----	----	360	1	115,110
Minnesota	(2)	----	----	----	----	----	----	----	340	2	108,088

(1) Poultry Program is under Federal jurisdiction.
(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.
* All Federal assistance amounts are estimates.

Exhibit 3-16

Figure 3-16 shows, for fiscal year 1992, the major countries receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Meat Exports

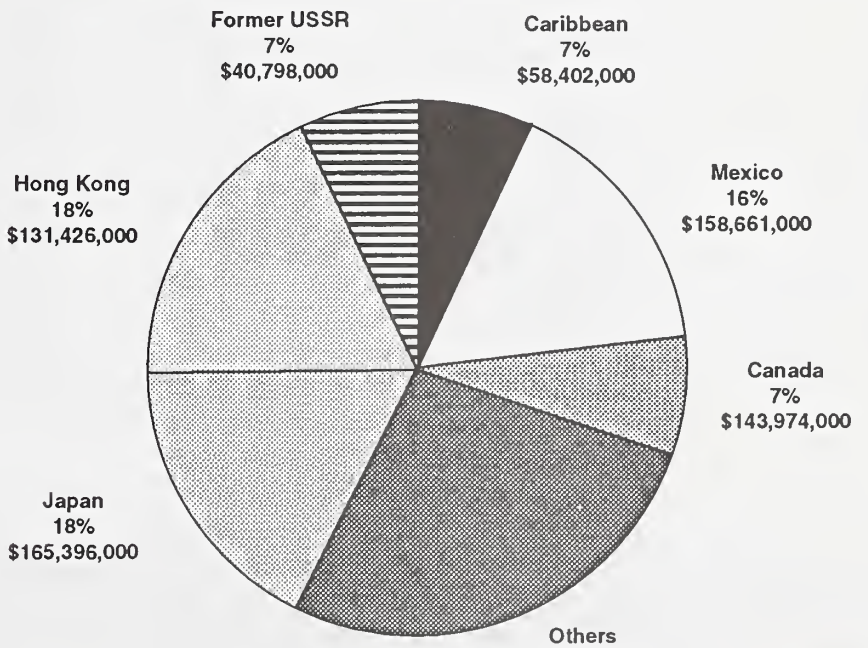


Total Pounds = 1,975,784,000
Total Dollars = $3,016,653,000

Exhibit 3-17

Figure 3-17 shows, for fiscal year 1992, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Poultry Exports



Total Pounds = 1,753,524
Total Dollars = $1,170,344,000

Table 3-18 Change in Meat Exports

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1991 and 1992, the percentage change, and the dollar value for fiscal year 1992.

Area or Country	Fiscal Year 1991 Thousands of Pounds	Fiscal Year 1992 Thousands of Pounds	Percentage Change from FY 1991	Fiscal Year 1992 $ Value (Thousands)
North America				
Canada	249,692	258,613	4	435,225
Mexico	407,901	494,692	21	415,387
**Subtotal	657,593	753,305	15	850,611
Caribbean				
Bahamas	11,506	5,654	-51	8,989
Bermuda	3,605	3,517	-2	8,719
Netherlands Antilles	6,652	5,259	-21	8,269
Jamaica	12,491	11,949	-4	4,297
Cayman Islands	2,783	1,281	-54	1,830
Leeward-Windward Islands	4,273	1,916	-55	2,941
Trinidad and Tobago	3,852	2,234	-42	1,313
Others*	27,448	2,295	-92	2,768
**Subtotal	49,211	34,105	-31	39,126
Central America				
Belize	1,698	1,488	-12	1,231
Costa Rica	428	1,330	211	378
Guatemala	306	1,541	404	1,314
Panama	2,844	3,698	30	2,247
Others*	1,074	1,252	17	1,257
**Subtotal	6,350	9,310	47	6,428
South America				
Argentina	282	1,775	529	1,384
Peru	4,227	8,158	93	3,508
Chile	858	2,787	225	792
Columbia	3,023	4,256	41	2,067
Venezuela	13,530	7,479	-45	3,851
Others*	4,348	906	-79	632
**Subtotal	32,041	25,362	-21	12,233
European Community				
Belgium-Luxembourg	2,209	5,865	166	2,937
Denmark	849	2,567	202	1,746
France	4,293	5,237	22	4,517
Germany	2,231	6,066	172	7,169
Netherlands	2,814	3,925	39	3,916
Spain	3,951	1,493	-62	1,483
United Kingdom	11,131	16,736	50	5,003
Portugal	2	426	21,178	142
Italy	384	1,061	176	1,464
Greece	22	232	952	797
**Subtotal	27,887	43,606	56	29,174
Other Western Europe				
Austria	1,177	1,696	44	7,881
Sweden	2,606	5,369	106	11,215
Switzerland	2,408	1,896	-21	8,108
Others*	115	1,182	928	1,293
**Subtotal	6,306	10,143	61	28,496

Continued on page 39

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries and the Russian Federation, countries receiving less than 1,102,050 pounds (500 metric tons) are totaled together as "Others."

**Subtotals may not add up correctly due to rounding.

Table 3-18 Change in Meat Exports *(Continued from page 38)*

Area or Country	Fiscal Year 1991 Thousands of Pounds	Fiscal Year 1992 Thousands of Pounds	Percentage Change from FY 1991	Fiscal Year 1992 $ Value (Thousands)
Former USSR				
Union of Soviet Socialist	16,434	1,116	-87	1,178
Russian Federation	0	295	--	367
**Subtotal	16,434	1,411	-93	1,545
Eastern Europe				
Poland	6,229	11,605	86	5,285
Others*	1,321	845	-36	332
**Subtotal	7,550	12,449	65	5,617
Middle East				
Egypt	21,814	18,881	-13	5,902
Israel	836	1,133	36	455
Saudi Arabia	8,714	6,818	-22	7,667
Others*	2,553	2,346	-8	5,527
**Subtotal	33,917	29,179	-14	19,550
Africa	26,385	6,081	-77	2,672
Asia				
Hong Kong	15,594	18,533	19	27,612
Japan	716,270	863,485	21	1,718,000
Korea, Republic of	106,486	142,996	34	231,759
Singapore	3,766	4,011	7	8,823
Taiwan	8,176	9,197	12	19,830
Thailand	1,089	1,879	73	1,781
Malaysia	2,251	2,022	-10	2,808
Indonesia	1,788	2,381	33	2,387
Philippines	856	1,663	94	3,096
Others*	7,217	1,010	-86	927
**Subtotal	857,509	1,047,177	22	2,017,023
Oceania	3,733	3,656	-2	4,177
Total	**1,717,366**	**1,975,784**	**15**	**3,016,653**

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries and the Russian Federation, countries receiving less than 1,102,050 pounds (500 metric tons) are totaled together as "Others."

**Subtotals may not add up correctly due to rounding.

Table 3-19

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1991 and 1992, the percentage change, and the dollar value for fiscal year 1992.

Change in Poultry Exports

Area or Country	Fiscal Year 1991 Thousands of Pounds	Fiscal Year 1992 Thousands of Pounds	Percentage Change from FY 1991	Fiscal Year 1992 $ Value (Thousands)
North America				
Canada	102,107	127,328	25	143,974
Mexico	189,266	285,369	51	158,661
**Subtotal	291,373	412,697	42	302,635
Caribbean				
Bahamas	5,102	7,737	52	4,678
Bermuda	5,400	4,897	-9	4,717
Netherlands Antilles	25,876	26,389	2	15,296
Jamaica	34,014	41,985	23	9,540
Leeward-Windward Islands	45,990	39,103	-15	19,963
Barbados	2,185	3,330	52	1,336
Trinidad and Tobago	2,055	2,254	10	1,104
Others*	86,835	2,688	-97	1,768
**Subtotal	123,231	128,384	4	58,402
Central America				
Guatemala	57	21,153	37,010	8,617
Nicaragua	2	10,322	0	4,336
Honduras	1,096	2,359	115	913
Others*	11,322	1,005	-91	720
**Subtotal	12,478	34,839	179	14,585
South America				
Guyana	5,890	12,760	117	3,855
Peru	6,271	8,150	30	3,436
Columbia	1,649	6,694	306	2,461
Venezuela	1,422	7,554	431	2,720
Others*	13,080	1,025	-92	491
**Subtotal	16,152	36,184	124	12,962
European Community				
Denmark	49	95	93	25
Belgium-Luxembourg	714	1,345	88	510
France	6,280	6,443	3	2,425
Germany	12,771	18,074	42	6,262
Greece	1,164	1,943	67	1,458
Netherlands	8,659	4,198	-52	4,258
Portugal	5,371	7,442	39	2,483
Spain	29,770	27,926	-6	9,939
United Kingdom	4,622	25,757	457	15,569
Italy	143	251	76	255,933
**Subtotal	69,543	93,380	34	298,837
Other Western Europe				
Switzerland	1,122	2,666	138	1,721
Others*	275	384	40	317
**Subtotal	1,397	3,050	118	2,039
Former USSR				
Union of Soviet Socialist	185,105	95,296	-49	32,931
Russian Federation	0	19,177	--	6,679
Moldovia, Republic of	0	4,631	--	1,188
**Subtotal	185,105	119,103	-36	40,798

Continued on page 41

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries, countries receiving less than 1,102,050 pounds (500 metric tons) are totaled together as "Others."

**Subtotals may not add up correctly due to rounding.

Table 3-19 Change in Poultry Exports *(Continued from page 40)*

Area or Country	Fiscal Year 1991 Thousands of Pounds	Fiscal Year 1992 Thousands of Pounds	Percentage Change from FY 1991	Fiscal Year 1992 $ Value (Thousands)
Eastern Europe				
Poland	2,437	37,959	1,458	10,703
Yugoslavia	0	7,753	--	7,021
Romania	183	20,599	11,156	3,905
Others*	90	44	-51	6
**Subtotal	2,706	66,355	2,352	21,635
Middle East				
Lebanon	348	5,951	1,610	1,715
Iran	0	8,337	--	2,470
Jordan	7,477	15,499	107	9,186
United Arab Emirates	16,346	14,388	-12	9,306
Oman	9,093	3,991	-56	2,048
Bahrain	3,810	1,561	-59	1,151
Kuwait	653	3,208	391	2,727
Saudi Arabia	24,991	29,280	17	15,956
Others*	38,912	1,021	-97	596
**Subtotal	64,556	83,237	29	45,156
Africa				
Angola	9,096	5,517	-39	3,022
South Africa	829	11,259	1,258	4,172
Others*	227	1,535	576	584
**Subtotal	11,402	18,310	61	7,778
Asia				
Hong Kong	221,953	318,695	44	131,426
Japan	259,652	306,391	18	165,396
Korea, Republic of	11,532	19,830	72	17,219
Singapore	52,382	59,330	13	28,298
Indonesia	408	1,105	171	777
Brunei	154	1,462	849	525
China (Mainland)	8,531	12,778	50	3,472
Others*	11,360	1,801	-84	1,863
**Subtotal	556,879	721,392	30	348,975
Oceania				
Western Samoa	4,580	5,976	30	2,079
French Pacific Islands	15,409	15,896	3	7,817
Marshal Islands	4,432	4,267	-4	1,996
Micronesia, Federate	5,058	5,576	10	2,608
Others*	3,413	4,880	43	2,042
**Subtotal	32,890	36,594	11	16,542
Total	**1,364,990**	1,753,524	28	1,170,344

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EC countries, countries receiving less than 1,102,050 pounds (500 metric tons) are totaled together as "Others."

**Subtotals may not add up correctly due to rounding.

IV Foreign Program Review and Port-of-Entry Reinspection

Information on foreign program review and import reinspection is presented on a calendar year basis, as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included. Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations comparable to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division evaluates foreign meat and poultry inspection programs through system reviews, including on-site reviews of plants in the eligible country.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

On-site observation of exporting plants and system operations, including facilities, equipment, laboratories, and training, is also conducted. FSIS foreign program officers and other technical experts perform these reviews in eligible exporting countries. An addendum to this report, *Foreign Countries and Plants Certified to Export Meat and Poultry to the United States*, summarizes data from 1992 reviews.

Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring safe, wholesome, and accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems.

About 75 import inspection personnel carried out import reinspection during 1992 at 150 official import establishments.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes reinspection and shipping information from all ports,

allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

- -- Amount and kind of products offered from each country and establishment and the amount refused entry;
- -- Results of certification and labeling reinspections;
- -- Results of organoleptic reinspection for defects such as bone, hair, and cartilage;
- -- Results of laboratory samples tested for residues, proper cooking temperatures, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards at least equal to U.S. standards. Statutes require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing target tissues for specific compounds, and testing for compounds identified as potential contaminants by USDA or the origin country.

Laboratory Sampling

Imported meat and poultry products are sampled for food chemistry and microbiological hazards as well as chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

During 1992, IP expanded its microbiological sampling program and analyzed 411 samples for *listeria monocytogenes*, 5 of which tested positive, and 419 samples for *salmonella*, 4 of which tested positive.

Also during 1992, 16,113 residue samples of imported product were analyzed for drug and chemical residues. In only 8 instances were samples found to contain violative levels.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered may not be used for human food.

Table 4-1 Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the U.S. during 1992. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized to Export Products to the U.S. and Number of Inspectors

Country	Authorized 1/1/92	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/92	Licensed Foreign Inspectors
Argentina	24	11	1	3	17	171
Australia	131	17	14	5	133	766
Austria	0	0	2	0	2	64
Belgium	6	0	0	0	6	45
Brazil	20	1	4	0	23	338
Canada	601	7	23	0	617	1,541
Costa Rica	6	0	0	0	6	34
Croatia*	0	0	2	0	2	16
Czechoslovakia	2	0	0	0	2	37
Denmark	124	1	3	0	126	487
Dominican Republic	0	0	7	0	7	25
Finland	7	0	0	0	7	40
France	101	0	0	0	101	31
Germany	12	0	0	0	12	36
Great Britain	2	0	0	0	2	11
Guatemala	4	1	0	0	3	13
Honduras	5	1	0	1	5	21
Hong Kong	1	0	0	0	1	6
Hungary	9	0	0	0	9	128
Ireland	6	0	1	0	7	118
Israel	23	0	0	0	23	50
Italy	53	0	4	0	57	36
Japan	3	0	0	0	3	24
Mexico	7	1	3	1	10	20
Netherlands	27	3	0	0	24	324
New Zealand	85	0	6	0	91	985
Nicaragua	0	0	3	0	3	17
Poland	29	0	0	0	29	588
Romania	12	1	1	0	12	253
Slovenia*	0	0	1	0	1	7
Sweden	20	3	0	0	17	76
Switzerland	13	0	0	0	13	26
Uruguay	24	0	0	0	24	200
Yugoslavia**	13	13	0	0	0	121
Total	**1,370**	**60**	**75**	**10**	**1,395**	**6,655**

* Certified April 29, 1992
** Residue certification revoked July 6, 1992

Table 4-2

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the U.S. during 1992 for each compound listed.

Residue Testing Capability of Top Ten Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organo-Phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina	177,895	177,895	357	2,909	292	4,513	3,800	498
Australia	13,403	13,403	13,403	4,653	528	1,363	3,162	3,326
Brazil	366	366	326	391	472	308	401	301
Canada	1,985	1,985	1,985	59,375	450	5,120	9,775	63,275
Costa Rica	659	659	56	56	49	50	54	60
Denmark	1,673	239	Cyclically	17,986	297	1,613	250	3,009
Guatemala	533	533	26	23	25	26	66	59
Honduras	7,000	7,000	30	60	60	30	30	120
Netherlands 1/	312	312	---	110,600	2,310	6,960	144	300
New Zealand	9,491	1,321	321	8,332	316	3,486	1,340	4,862

1/ The Netherlands tests feed for organophosphate residues.

Exhibit 4-3

Figure 4-3 shows the sources of products exported to the U.S. during 1992. Eight countries were responsible for 95 percent of the products.

Source of Product Imported into the U.S. by Volume and Percentage

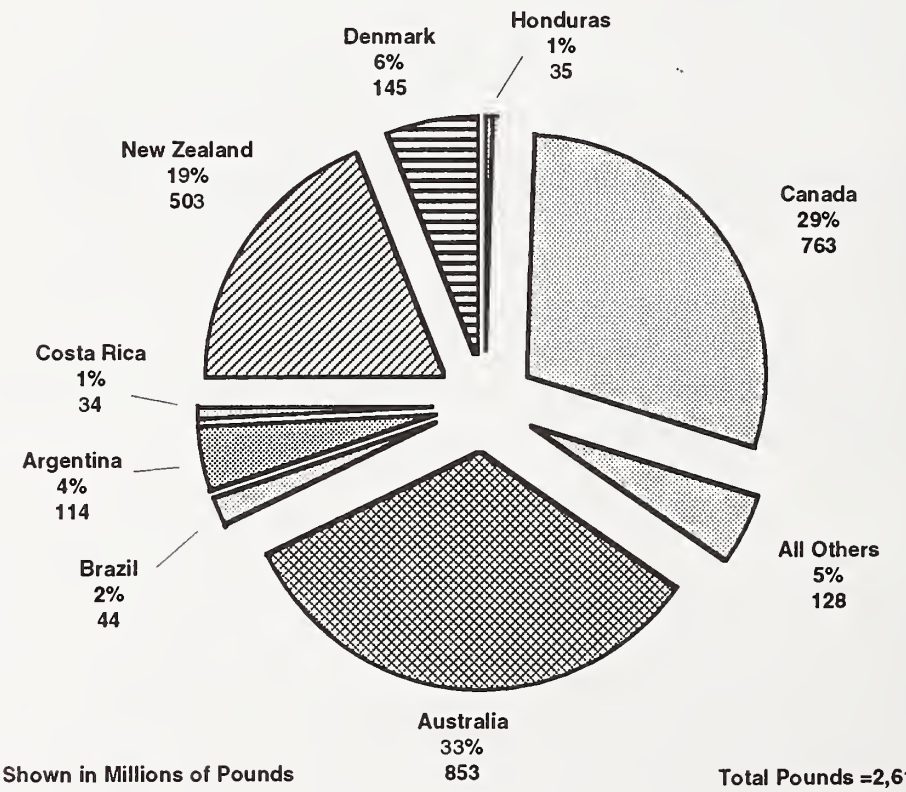
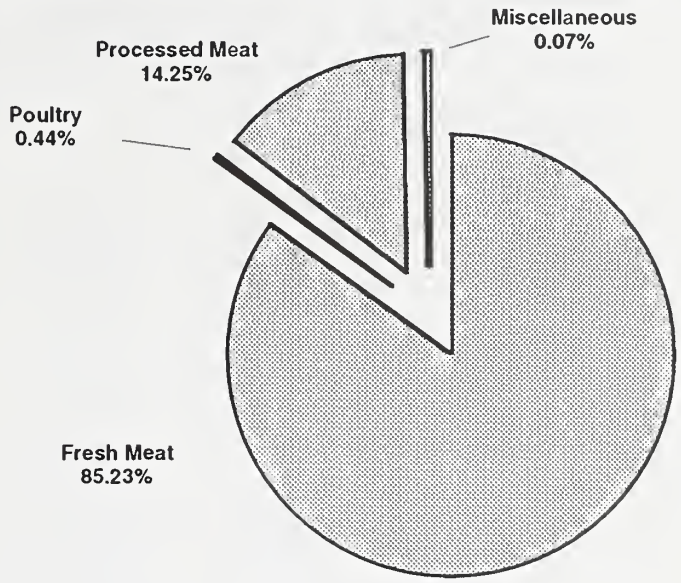


Exhibit 4-4

Figure 4-4 shows the types of products imported into the U.S. during 1992.

Types of Products Imported Into the U.S. by Percentage



Total Pounds = 2,617,723,278

Table 4-5

Table 4-5 and tables 4-5A through 4-5G show the volume of products in pounds, by major product category, imported into the U.S. from each eligible country in 1992.

Imported Meat and Poultry Passed for Entry for All Products

Country of Origin	Pounds Passed for Entry
Argentina	114,394,172
Australia	852,943,892
Belgium	9,459,764
Brazil	43,996,523
Canada	765,066,108
Croatia	2,523,909
Costa Rica	33,936,816
Czechoslovakia	34,296
Denmark	145,318,223
Dominican Republic	13,460,691
Finland	2,166,290
France	426,193
Germany	139,135
Guatemala	14,890,944
Honduras	35,245,531
Hong Kong	1,086,340
Hungary	14,699,412
Ireland	1,212,085
Israel	723,226
Italy	921,865
Japan	12,227
Mexico	986,374
Netherlands	16,218,585
New Zealand	502,724,221
Nicaragua	13,582,244
Poland	9,,134,098
Romania	846,523
Slovenia	72,576
Sweden	6,220,853
Switzerland	70,927
United Kingdom	104
Uruguay	12,577,751
Yugoslavia	4,631,380
Total Pounds	2,617,723,278

Table 4-5 A *Fresh Beef - Passed for Entry 1992 (In Pounds)*

Country of Origin	Misc. Fresh	Manufacturing	Carcasses	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	1,495,991	693,098,986	99,140,568	7,451,988	687,715	801,875,248
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	60,748,713	99,127,489	136,787,413	3,373,452	3,510,530	303,547,597
Croatia	0	0	0	0	0	0
Costa Rica	0	21,238,239	12,142,960	25,440	161,508	33,568,147
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	8,348,138	5,093,249	0	19,304	13,460,691
Finland	0	259,800	0	0	0	259,800
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	8,986,599	5,904,345	0	0	14,890,944
Honduras	0	23,588,948	11,575,722	0	80,861	35,245,531
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	197	12,030	0	0	12,227
Mexico	5,362	301,203	661,170	0	0	967,735
Netherlands	0	0	0	0	0	0
New Zealand	336,459	437,151,133	33,448,561	1,644,620	26,188	472,606,961
Nicaragua	0	9,664,388	3,872,856	0	0	13,537,244
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Sweden	0	3,459,775	0	0	0	3,459,775
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total Pounds	**62,586,525**	**1,305,224,895**	**308,638,874**	**12,495,500**	**4,486,106**	**1,693,431,900**

Table 4-5 B ***Processed Beef - Passed for Entry 1992 (In Pounds)***

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc.	Total
Argentina	0	34,777,820	44,168,033	34,229,543	1,218,776	114,394,172
Australia	0	0	170,497	80,459	48,008	298,964
Belgium	0	0	0	0	0	0
Brazil	36,000	6,508,567	31,896,678	5,200,065	355,213	43,996,523
Canada	667	49,504	0	995,230	7,682,292	8,727,693
Croatia	0	0	0	169,989	0	169,989
Costa Rica	0	270,664	0	0	5,000	275,664
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	57,286	0	57,286
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	3,565	3,565
Netherlands	0	0	0	0	0	0
New Zealand	7,598	0	1,613,055	0	0	1,620,653
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Sweden	0	6,208	0	0	0	6,208
Switzerland	0	0	0	0	24,251	24,251
United Kingdom	0	0	0	0	0	0
Uruguay	0	971,144	6,562,835	3,095,058	1,885,751	12,514,788
Yugoslavia	0	0	0	320,478	0	320,478
Total Pounds	**44,265**	**42,583,907**	**84,411,098**	**44,148,108**	**11,222,856**	**182,410,234**
					Grand Total for Beef	**1,875,842,134**

Table 4-5 C *Fresh Pork - Passed for Entry 1992 (In Pounds)*

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	830,469	1,803,741	0	2,634,210
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	168,348,296	50,126,541	154,435,222	0	372,910,059
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	55,241,364	15,077,547	0	70,318,911
Dominican Republic	0	0	0	0	0
Finland	0	1,327,869	578,621	0	1,906,490
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Ireland	0	616,328	0	0	616,328
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	45,000	0	0	45,000
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Sweden	0	7,525	2,555,678	0	2,563,203
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total Pounds	**168,348,296**	**108,195,096**	**174,450,809**	**0**	**450,994,201**

Table 4-5 D *Processed Pork - Passed for Entry 1992 (In Pounds)*

Country of Origin	Cured Pork	Sausage	Other Cooked/ Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	1,795	0	1,795
Belgium	1,002,696	0	0	4,302,337	4,153,861	0	870	9,459,764
Brazil	0	0	0	0	0	0	0	0
Canada	13,071,697	1,852,956	41,155,532	187,549	45,000	0	336,095	56,648,829
Croatia	0	0	0	1,503,360	850,560	0	0	2,353,920
Costa Rica	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	34,296	0	0	0	34,296
Denmark	3,527,675	4,089,711	0	40,020,859	17,279,204	9,987,603	33,696	74,938,748
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	1,400	0	0	115,512	0	0	106,507	223,419
Germany	47,944	0	0	0	0	0	22,857	70,801
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	1,037,557	712,146	0	6,966,454	5,216,947	227,136	539,172	14,699,412
Ireland	249,692	246,930	0	0	0	0	99,135	595,757
Israel	0	0	0	0	0	0	0	0
Italy	863,980	0	0	599	0	0	0	864,579
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	15,074	0	0	0	0	15,074
Netherlands	1,519,796	0	0	2,393,130	3,281,520	8,813,549	210,590	16,218,585
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	0	0	0	8,907,508	118,590	108,000	0	9,134,098
Romania	73,977	0	0	453,157	243,389	76,000	0	846,523
Slovenia	0	0	0	72,576	0	0	0	72,576
Sweden	0	0	0	0	0	0	0	0
Switzerland	38,019	0	0	0	0	0	8,657	46,676
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Yugoslavia	0	0	0	3,673,534	529,440	0	107,928	4,310,902
Total Pounds	**21,434,433**	**6,901,743**	**41,170,606**	**68,630,871**	**31,718,511**	**19,214,083**	**1,465,507**	**190,535,754**
						Grand Total for Pork		**641,529,955**

Table 4-5 E *Veal - Passed for Entry 1992 (In Pounds)*

Country of Origin	Manufacturing	Carcasses & Cuts	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0
Australia	6,357,838	2,580,581	0	0	8,938,419
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	315,455	4,555,064	5,159,335	10,868	10,040,722
Croatia	0	0	0	0	0
Costa Rica	93,005	0	0	0	93,005
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	8,424,493	4,668,199	0	0	13,092,692
Nicaragua	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Sweden	2,893	0	0	0	2,893
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total Pounds	**15,193,684**	**11,803,844**	**5,159,335**	**10,868**	**32,167,731**

Table 4-5 F *Mutton and Lamb; and Goat - Passed for Entry 1992 (In Pounds)*

Country of Origin	Mutton and Lamb						Goat
	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total	Fresh
Argentina	0	0	0	0	0	0	0
Australia	889,878	33,734,745	224,348	0	40,933	34,889,904	4,293,586
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	0	887	0	6,735	7,200	14,822	0
Croatia	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	1,238,610	13,033,233	500,431	0	38,230	14,810,504	593,411
Nicaragua	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0
Uruguay	0	0	0	0	62,963	62,963	0
Yugoslavia	0	0	0	0	0	0	0
Total Pounds	**2,128,488**	**46,768,865**	**724,779**	**6,735**	**149,326**	**49,778,193**	**4,806,997**

Table 4-5 G ***Poultry and Miscellaneous Combinations - Passed for Entry 1992 (In Pounds)***

Country of Origin	Fresh Poultry	Processed Poultry	Total	Miscellaneous *
Argentina	0	0	0	0
Australia	0	0	0	11,766
Belgium	0	0	0	0
Brazil	0	0	0	0
Canada	2,546,996	7,210,585	9,757,581	1,418,805
Croatia	0	0	0	0
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	60,564
Dominican Republic	0	0	0	0
Finland	0	0	0	0
France	0	48,363	48,363	154,411
Germany	0	0	0	68,334
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	1,086,340	1,086,340	0
Hungary	0	0	0	0
Ireland	0	0	0	0
Israel	0	723,226	723,226	0
Italy	0	0	0	0
Japan	0	0	0	0
Mexico	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	0
Nicaragua	0	0	0	0
Poland	0	0	0	0
Romania	0	0	0	0
Slovenia	0	0	0	0
Sweden	0	0	0	188,774
Switzerland	0	0	0	0
United Kingdom	0	104	104	0
Uruguay	0	0	0	0
Yugoslavia	0	0	0	0
Total Pounds	**2,546,996**	**9,068,618**	**11,615,614**	**1,902,654**
			Grand Total for Poultry	**11,615,614**
			Grand Total for Misc.	**1,902,654**

* Processed Varied Combination (more than one species).
Note: No Horsemeat was imported into the United States for the period 01-01-92 to 12-31-92.

Table 4-6

Table 4-6 and tables 4-6A through 4-6G show the volume of products in pounds, by major product category, condemned and/or refused entry into the United States from each eligible country in 1992.

Imported Meat and Poultry Condemned and/or Refused Entry for All Products

Country of Origin	Total Pounds Refused for Entry
Argentina	462,523
Australia	3,041,644
Belgium	90,196
Brazil	167,259
Canada	4,775,301
Croatia	1,332
Costa Rica	112
Czechoslovakia	0
Denmark	486,294
Dominican Republic	62,710
Finland	1,924
France	382
Germany	0
Guatemala	115,496
Honduras	100,155
Hong Kong	610
Hungary	266
Ireland	0
Israel	225
Italy	0
Japan	0
Mexico	47,552
Netherlands	74,613
New Zealand	1,122,522
Nicaragua	0
Poland	0
Romania	5,192
Slovenia	0
Sweden	21,005
Switzerland	0
United Kingdom	11
Uruguay	178,041
Yugoslavia	3,150
Total Pounds	**10,758,515**

Table 4-6 A *Fresh Beef - Refused Entry 1992 (In Pounds)*

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	20,546	1,804,746	109,253	69,807	34,914	2,039,266
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	215,053	1,055,455	141,800	80,500	6,063	1,498,871
Croatia	0	0	0	0	0	0
Costa Rica	0	60	52	0	0	112
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	62,710	0	0	0	62,710
Finland	0	420	0	0	0	420
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	114,840	656	0	0	115,496
Honduras	0	67,436	32,628	0	91	100,155
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	15,478	32,074	0	0	47,552
Netherlands	0	0	0	0	0	0
New Zealand	258	911,081	77,124	1,620	0	990,083
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Sweden	0	1,320	0	0	0	1,320
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total Pounds	**235,857**	**4,033,546**	**393,587**	**151,927**	**41,068**	**4,855,985**

Table 4-6 B *Processed Beef - Refused Entry 1992 (In Pounds)*

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Total
Argentina	0	73,767	273,129	115,567	60	462,523
Australia	0	0	0	1,799	19,456	21,255
Belgium	0	0	0	0	0	0
Brazil	0	0	130,736	36,523	0	167,259
Canada	0	0	0	0	107,357	107,357
Croatia	0	0	0	1,332	0	1,332
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	0	0	583	0	0	583
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	36,665	67,249	74,127	178,041
Yugoslavia	0	0	0	462	0	462
Total Pounds	**0**	**73,767**	**441,113**	**222,932**	**201,000**	**938,812**
					Grand Total for Beef	**5,794,797**

Table 4-6 C *Fresh Pork - Refused Entry 1992 (In Pounds)*

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	132	448	0	580
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	852,507	1,043,078	1,070,679	0	2,966,264
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	121,598	12,961	0	134,559
Dominican Republic	0	0	0	0	0
Finland	0	10	1,494	0	1,504
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Sweden	0	0	19,685	0	19,685
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total Pounds	**852,507**	**1,164,818**	**1,105,267**	**0**	**3,122,592**

Table 4-6 D *Processed Pork - Refused Entry 1992 (In Pounds)*

Country of Origin	Cured Pork	Sausage	Other Cooked/ Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Belgium	1,506	0	0	56,675	32,015	0	0	90,196
Brazil	0	0	0	0	0	0	0	0
Canada	56,009	114	101,422	0	0	0	0	157,545
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0	0
Denmark	481	29,285	0	46,402	153,054	88,497	0	317,799
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	70	0	0	0	70
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	207	0	0	11	0	48	266
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	11	1,632	72,970	0	74,613
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	5,192	0	0	5,192
Slovenia	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Yugoslavia	0	0	0	2,680	0	0	0	2,680
Total Pounds	**57,996**	**29,606**	**101,422**	**105,926**	**191,904**	**161,467**	**48**	**648,369**
							Grand Total for Pork	**3,770,961**

Table 4-6 E *Veal - Refused Entry 1992 (In Pounds)*

Country of Origin	Manufacturing	Carcasses & Cuts	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0
Australia	5,749	869	0	0	6,618
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	42,000	1,764	0	43,764
Croatia	0	0	0	0	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	0	0
Dominican Republic	0	0	0	0	0
Finland	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	1,200	240	0	0	1,440
Nicaragua	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Slovenia	0	0	0	0	0
Sweden	0	0	0	0	0
Switzerland	0	0	0	0	0
United Kingdom	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total Pounds	**6,949**	**43,109**	**1,764**	**0**	**51,822**

Table 4-6 F *Mutton and Lamb; Goat - Refused Entry 1992 (In Pounds)*

	Mutton and Lamb					
Country of Origin	**Manufac-turing**	**Carcasses & Cuts**	**Edible Organs**	**Pro-cessed**	**Total**	**Goat Fresh**
Argentina	0	0	0	0	0	0
Australia	159,470	751,276	39,480	0	950,226	23,699
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	0	0	0	0
Croatia	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	15,903	20,240	39,613	144	75,900	54,516
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total Pounds	**175,373**	**771,516**	**79,093**	**144**	**1,026,126**	**78,215**

Table 4-6 G **Poultry and Miscellaneous Combinations - Refused Entry 1992 (In Pounds)**

Country of Origin	Fresh Poultry	Processed Poultry	Total Poultry	Miscellaneous *
Argentina	0	0	0	0
Australia	0	0	0	0
Belgium	0	0	0	0
Brazil	0	0	0	0
Canada	1,500	0	1,500	0
Croatia	0	0	0	0
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	33,936
Dominican Republic	0	0	0	0
Finland	0	0	0	0
France	0	243	243	69
Germany	0	0	0	0
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	610	610	0
Hungary	0	0	0	0
Ireland	0	0	0	0
Israel	0	225	225	0
Italy	0	0	0	0
Japan	0	0	0	0
Mexico	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	0
Nicaragua	0	0	0	0
Poland	0	0	0	0
Romania	0	0	0	0
Slovenia	0	0	0	0
Sweden	0	0	0	0
Switzerland	0	0	0	0
United Kingdom	0	11	11	0
Uruguay	0	0	0	0
Yugoslavia	0	0	0	0
Total Pounds	**1,500**	**1,089**	**2,589**	**34,005**
		Grand Total for Poultry		**2,589**
		Grand Total for Misc.		**34,005**

* Processed Varied Combination (more than one species).
Note: No Horsemeat was imported into the United States for the period 01-01-92 to 12-31-92

Table 4-7 Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of pounds and lots rejected for each reason during 1992.

Reasons for Product Rejection

Total Product Refused Entry	Pounds	Lots
Contamination	1,137,289	74
Processing Defects	4,463,172	184
Unsound Condition	1,290,943	68
Violative Net Weight	293,230	16
Pathological Defects	585,754	31
Transportation Damage	1,631,981	5,657
Labeling Defects	150,984	62
Missing Shipping Marks	435,246	693
Composition/Standard	183,868	11
APHIS Veterinary Service Requirements	0	0
Residues	257,123	8
Miscellaneous	145,170	19
Container Condition	440,698	32
Total Refused Entry	**11,015,458**	**6,855**